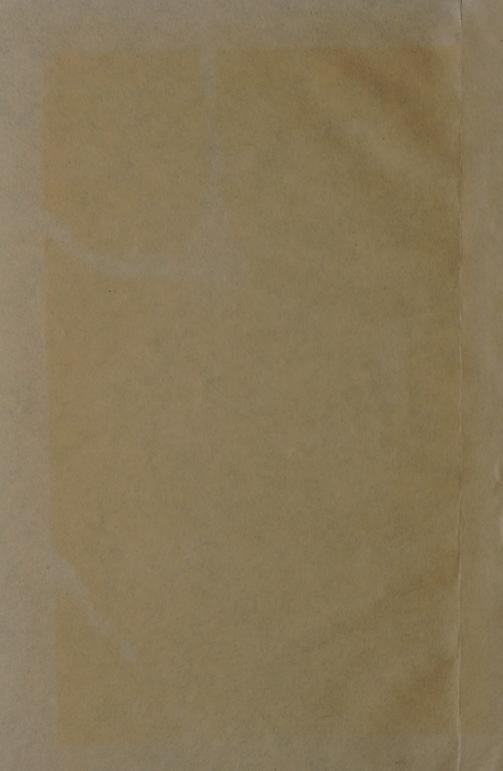
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A. DEAHLXX

XXB. F. DEAHL

Attorneys-at-Law

Deahl & Deahl

General Practice

...INSURANCE...

NOTARY PUBLIC

118 West Lincoln Ave. 22 GOSHEN, IND.

1897

Goshen Directory

... CONTAINING ...

An Alphabetical List of Names, Classified Business Directory, City and Other Officers, Churches, Secret Societies, Schools, Street Directory, Advertisements

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Press of....THE TIMES PUBLISHING COMPANY....Printers

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GOSHEN DIRECTORY.

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Miscellaneous Department,

Federal Officers

| regeral Officers, | | | | | | | |
|--|--|--|--|--|--|--|--|
| PostmasterJoseph A Beane Assistant PostmasterW H Miller | | | | | | | |
| U. S. Pension Examining Board. | | | | | | | |
| Dr W F HaniElkhart | | | | | | | |
| Dr J L MillerGoshen | | | | | | | |
| Dr J L MillerGoshen Dr Jno S InksNappanee | | | | | | | |
| 34th Judicial Circuit, Indiana. | | | | | | | |
| Hon Henry D WilsonJudge. | | | | | | | |
| Elkhart Circuit Court, Geo H Fister, Clerk, convenes the | | | | | | | |
| 4th Monday following The 1st Monday in February | | | | | | | |
| " " April " April | | | | | | | |
| " " September " September | | | | | | | |
| " " April " April " September " Stenographer " 3d " November Stenographer F A Benham | | | | | | | |
| StenographerF A Benham | | | | | | | |
| Bailiff | | | | | | | |
| " | | | | | | | |
| County Officers, | | | | | | | |
| Judge Hon Henry D Wilson | | | | | | | |
| ClerkGeo H Fister | | | | | | | |
| Dept Clerk | | | | | | | |
| Geo W Fleming | | | | | | | |
| SheriffHiram F Kidder | | | | | | | |
| | | | | | | | |

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* Attorney

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| | County Commissioners. | - |
|--------------------------|--|-----------------------|
| s Drug Store. | Philip Nye | eters & |
| Over Smith & Fitzgerald' | Township Officers. Trustee | Herr, 122 S. Main St. |
| Main & Washington Sts. | City Officers. Mayor Joseph H Heatwole Clerk Ferman B Leaming Treasurer Elias C Wilson Marshal John E Rigney Councilmen. | Wall Paper & W |
| W. R. McGARVEY, Dentist, | First Ward | Vindow Shade Leaders |

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|-----------------------|---|
| Waterworks and Ligh | nt,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, |
| Kell | y, Willhide, Davis, Lowry, Crowell |
| Finance and Claims | Willhide Lowry Kelly |
| Streets and Allevs | Lowry, Crowell, Davis |
| Ordinances | |
| Sidewalks and Bridge | Lowry, Crowell, DavisHafer, Lamb, Hale sCrowell, Hafer, Lamb |
| Sewerage and Draina | ge Davis, Hale, HamiltonEvans, Kelly, LowryHale, Evans, HaferLamb, Hamilton, Willhide |
| Fire Department | Evans. Kelly, Lowry |
| Cemetery | Hale, Evans, Hafer |
| Fire Limits | Lamb Hamilton, Willhide |
| Grant and Fasements | Lamb, Hamilton, Willhide Hamilton, Evans, Hale of the Common Council first and |
| Regular meeting | of the Common Council first and |
| third Mondays of each | h month |
| third Mondays of each | r month. |
| Po | olice Department, |
| Marshal | |
| Patrolman | George S Warren |
| | lerry N Trump |
| | James M Gowing |
| | Fire Alarms. |
| | First Ward. |
| Boy No 12 | |
| 10 I2 | |
| | |
| 14 | Cor Main and Middlebury |
| 15 | Cor Main and Middlebury |
| 10 | Cor Oakridge and Main |
| 17 | Cor Middlebury and N Seventh |
| 18 | Crescent Street Light Tower |
| T | Second Ward, |
| BOX NO 21 | Cor Lincoln Ave and Second |
| 22 | Cor Main and Lincoln Ave |
| 23 | |
| 24 | Cor Lincoln Ave and Sixth |
| " 25 | Seventh St Light Tower |
| " 26 | Cor Lincoln Ave and Ninth |

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| | | . Alford's Grocery, Purl St |
| | | Goshen Boiler Works |
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| President | Chas Kohler |
|-----------------|----------------|
| Secretary | .Chas E Neidig |
| Treasurer | |
| Chief | |
| Assistant Chief | |

Foremen.

| Assistant Chief |
|--|
| Foremen. |
| Hose Co No 2 Albert Bruce Wm H Singer |
| " " 3 |
| ≈ " 4Frank Shaffer |
| Hook and Ladder Co No 1 |
| Annual meeting second week in May. |
| The second of th |

Board of Education.

| President. | | | | | | • | | | | • | | • | .E | D | Ch | ipman | |
|-------------|------|--|------|------|------|---|--|------|------|----|---|------|-----|----|-----|--------|--|
| *Secretary. | | | | | | | | | | | • | | . 4 | Ge | o W | V Rich | |
| Treasurer. | | | | • | | | | | | ٠, | | | | D | D | Fitch | |

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|-------------------------------------|--------|--------|---------|-----|
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| ing, East Madison St. Office hours, | | | | |
| to 5 p. m. | | | | 1 |
| Public Schools | | | | . (|

| ing, East Madison St. Office hours, 8 to 9 a.m. and 4 | U |
|---|------|
| to 5 p. m. (200 to 200 | et |
| Public Schools, | ers |
| High School, Corner Madison and Cottage Avenue | S |
| —PrincipalLillian E Michael | 80. |
| North Fifth St School-Principal A J Hoover | I |
| South Fifth St School—PrincipalJ N Swart | er |
| Pike St SchoolPrincipalEmma Millington | 7 |
| East Side School—Principal | |
| West Side School—Principal] N Heintzelman | N |
| Music and Drawing | |
| Cemeteries. | Main |

Cemeteries,

Oak Ridge....Between W Water St and W Wilden Ave Sharis Israel.

Church Directory.

First Baptist,

Corner Sixth and Washington sts. Pastor, Rev S M Cramblet. Residence 211 E Washington st. of services: Sunday, preaching 10:30 a m and 7 p m; from April 1 to Oct 1 at 7:30 p m. Sunday school at 12 m, Junior Union at 3:30 p m, B Y P U one hour before evening service. Trustees, Charles Kelly, Jacob Hattel, Ir, I N Lehman. Supt of Sunday school, Edward Connor; Assistant Sup't, C J Garvin.

Prayer meeting Wednesday at 7:30 p m. Covenant meeting Wednesday before the first Sunday at 7:30 p m. Lord's Supper, first Sunday in January, March, May, July, September and November.

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Course, every Thursday at 7:30 p m.

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German Baptist,

Hyde Hall, 124 E Lincoln Ave. Pastors, Rev Isaac Berkey and Rev George Swinehart. Hours of Services: Sunday 10:30 a m and 6:30 p m; Sunday school 3:00 p m, bible reading each Thursday at 7:30 p m. Supt of Sunday school, Wm Hess.

German Baptist.

Berkey Ave. Pastor, Rev George Swinehart. Hours of services: Each alternate Sunday 10:30 a m and 7:00 p. m.

Roman Catholic,

W Monroe between Main and Third sts. Pastor, S M Yenn. Residence 115 W Monroe. Hours of services: On Sundays Mass at 8 a m and 10 a m; Rosary Confraternity Devotions on first Sunday of the month at 3 p m; Vespers on other Sundays at 3 p m; Sunday school at 2:30 p m; Mass daily on weekday mornings at 8 a m. No regular trustees for any special term. Committees for special work are either appointed by the pastor or chosen by the congregation or societies with the pastor's approval. The pastor gives the Sunday school his personal supervision.

St Joseph's School Society meets every second Sun- day of the month in the Senior room of the parish school

at 4 p. m. Secretary, Thos A Collins.

Ladies' Rosary Society meets on the first Sunday of the month at 4 p m, Secretary, Mrs Henry Minger.

Young Ladies' Sodality meets on the third Sunday of the month at 4 pm. Secretary, Miss Mary Rigney.

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Central Christian,

Main st, opposite court house. Pastor, N Hoyt of Sheppard. Residence, 176 Elder st, South Bend, Ind. of Hours of services: Morning preaching 10:45 a m. Evening 7 p m during months between Oct 1st and April 1st, and 7:30 p m between April 1st and Oct 1st. Prayer meeting Wednesday nights. Trustees, H F Philippi, D D Ulery, Gideon Bailey. Supt of Sunday school, L M Ayers.

Ladies Aid Society meets Thursdays at 2:30 p m at

residences. Secretary, Mrs Elizabeth Grow.

Y P S C E meets Sunday nights at 6 p m and 6:30

p m at church. Secretary, Ruby Phillippi.

Junior Endeavor meets Sunday afternoons at 3 p m at church. President, Retty Ayers. Secretary, Louis Hunker.

First Christian.

Plymouth Ave and S Main st. Pastor, W G Parker. Residence 108 Monroe st. Hours of services: Preaching Lil:00 a m and 7:00 p m. Trustees, Wilson Butts, Frank Burns, C J Swart. Secretary, C J Swart. Supt of Sunday school John N Heintzelman.

Christian Endeavor each Sunday at 6:00 pm.

St. James Episcopal.

Lincoln Ave and Sixth St. Rector, Rev Charles T Stout. Rectory, 105 S Sixth St. Hours of services: Holy Communion 7:30 a m; morning prayer at 10:30; Sunday school at 12 m; evening prayer at 7:00 from Oct to April, and at 7:30 from April to Oct.; Wednesday evening at 7:30; Holy days as appointed. Wardens, F G Romaine, W J Latta. Vestry, Otis L Fuller, Samuel F Poorman, Robert B Stuart, John H Hughes.

Woman's Auxiliary to the Board of Missions meets on the first Monday in the month. President, Mrs M M

Latta. Secretary, Mrs J M Latta.

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The Woman's Guild—meetings as appointed. President, Mrs C W Miller; Sec'y and Treas, Mrs T B Starr.

The Daughters of the King meet the first and third Tuesdays in month. Matron, Mrs C T Stout; Secretary, Miss Margaret Evans.

First English Lutheran.

Cor Madison and Fifth sts. Pastor, Rev William Evans. Residence, 523 S Fifth st. Hours of services: Sunday 10:30 a m and 7:00 p m; Sunday school 12:00 m; prayer meeting Wednesday at 7:30 p m. Trustees, C D Tiedeman, L E Bartholomew, Chas McConaughy; Supt Sunday school, Chas McConaughy.

Luther League meets Thursdays at 7:30 p m. Sec-

retary, Miss E Tiedeman.

CHINA AND CUT GLASS.

Luther League (Junior) Fridays at 4 pm. Secretary Blanch Penrod.

Ladies' Aid Society every 2d Wednesday in the month at 2:30 pm. Secretary, Mrs J W Shiffer.

Ladies' Missionary Society every last Wednesday in

month at 2:30 p m. Secretary, Mrs Chas Ogle.

Trinity Lutheran.

S Fifth St, near Purl. Pastor, J F Mueller. Residence corner of Sixth and Purl sts. Hours of services: German services at 10:30 a m; English at 7:00 p m from October to March, and at 7:30 from March to October. Sunday school at 2 p m. Trustees, John Trautwein, William Pauko and Charles Rupoldt. Supt of Sunday school, Wm E Freyberg.

Young People's Aid Society meets on the first Monday in every month. No fixed place of meeting. Secre-

u tary, Miss Julia Klein.

Women's Aid Society meets at residence of members on the second Wednesday in every month. Secretary, Mrs. Dora Klein.

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Corner Third st and Oakridge ave. Pastor, Rev S P Fryberger. Residence 202 School st. Hours of services: 10:30 a m and 7:00 p m each Sunday. Trustees, Theo Greiner, J M Thomas and G W Gresso. Supt of Sunday school, S P Fryberger.

YPSCE meets every Sunday at 6:00 pm; Pres,

M Thomas.

Ladies' Aid Society meets every Thursday afternoon.

Goshen Mennonite,

On N Ninth st between Cross and Crest sts. Pastor, H S Cressman. Hours of services: Preaching at 10:30 a m and 7:00 p m. Sunday school at 9:30 a m. Prayer meeting every Wednesday evening. Trustees, Isaac Schrock, Daniel Berkey, John Mann. Supt. of Sunday school, C Hess. Assistant, Mrs Rhoda H Cressman.

First Methodist Episcopal.

Corner Fifth and Jefferson sts. Pastor, Asher S Preston. Residence 209 East Jefferson st. Hours of services: Preaching Sunday at 10:30 a m and 7:00 p m; class meeting at 9:30 a m; Sunday school at 2 p m; prayer meeting Thursday at 7:30 p m. Trustees, E D Erwin, J P Hawks, Joseph Smith, C A Harper, H J Beyerle, E E Mummert, H Albright, Jacob Hattle, O M Curtis.

Supt of Sunday school, Joseph Mishler.

Wesley Union meets the first Thursday in each

month at 8:30 pm. President, Mrs Joseph Smith.

Epworth League service Sunday at 6:15 p m; Pres,

J Frank Kelly.

Junior League service Sunday at 9:30 a m; Supt, Luella Barlow.

Womans' Foreign Missionary Society.—Secretary, Mrs Frank Defrees.

Womans' Home Missionary Society.—Secretary, Mrs H J Beyerle.

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Fifth Avenue M. E.

Corner N Fifth and Garden st. Pastor, Rev B Sawyer. Parsonage adjoins church. Hours of services: Sunday, class meeting at 9:30 a m; preaching 10:30 a m; Sunday school 2:30 p m; Epworth League 6:00 p m; preaching 7:00. Trustees, L'G Grady, Aaron Hartzler, D Myers, Chas Crowell, Harry Dangler. Sup't of Sunday school, Aaron Hartzler.

Foreign Missions.—Pres, Mrs B Sawyer; Secretary,

Mrs Chas Parker.

German M. E.

Corner Fifth and Purl sts. Pastor, Conrad Bocklin.

Residence 107 E Purl st. Hours of service: Sunday, preaching at 10:30 a m and 7:00 p m; Sunday school at 2 p m, prayer meeting Thursday at 7:30 p m. Supt of Sunday school Lewis Leidner. Sunday school, Lewis Leidner.

Epworth League meets Tuesday at 7:30 p m.

First Presbyterian,

Lincoln Ave between Fifth and Sixth sts. Pastor, Harvey L Vannuys, D D. Residence, 414 S Fifth st. 32 Hours of services: Sundays, 10:30 a m and 7 p m; midweek prayer meeting Wednesdays at 7:30 p m. Elders, H D Wilson, C W Kerstetter, E W Hawks, Geo H Cregier, Wm H Hawks, E D Chipman. Deacons, E W Walker, W A McAllister, E W Newell, J H Stametz, A S Zook. Trustees, W J Davis, J M Dale; Daniel Sanders. Superintendent of Sunday school, W H Sims.

Woman's Missionary Society meets on the second

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Young Ladies Missionary Circle on the second Wed-

nesday of each month at 2:30.

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First Reformed.

Fifth street, second door south of Lincoln ave. Pastor, Benjamin Bunn Royer. Residence, 212 E Jefferson st. Hours of services: Sundays, 10:30 a m and 7:00 p m; prayer meeting Wednesdays at 7:30 p m. Trustees, W D Platter, George Mutschler, Lew Wanner, W H Holdeman, C L Landgreaver, C E Foster, D J Troyer, Sylvester McBride. Supt of Sunday school, Frank Hoffman.

Ladies' Aid Society meets every Thursday at o'clock p m at such place as selected at previous meeting. Secretary, Mrs D | Troyer.

DENTIST, Corner Main and Washington St. Crown, Bridge and Christian Endeavor Society meets every Sunday at 6:00 p m in church parlors, Secretary, Miss Ella Albright.

Sharis Israel

S Third st, near Monroe. Rabbi. H Weinstein. Residence, 502 S Sixth st. Services each Friday evening at 7:00 and Saturday morning at 8:00. Trustees, Hershfield, I Blumberg, H Goldstein. Supt of Sunday school, A Kaatz.

Hebrew Ladies Aid Society meets every first Sunday in the month. Secretary, Mrs M A Goldberg.

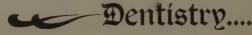
Montefiore Aid Society meets the first Sunday

November of each year.

Montefiore's Circle of the Jewish Chautauqua Society meets every Sunday at Synagogue alternately at 3:00 and 7:00 pm. Secretary, Miss Sarah Cohen.

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Lodge Directory,

G. A. R.

Howell Post No 90—Meets every Friday night in Masonic block, 126 N Main St. Commander, Jno W Cornell; Senior Vice, H Hutchinson; Junior Vice, Wm Markle; Adj, W C Hafer; Surgeon, John Shadinger; Chaplain, Rev. S M Cramblet; Quartermaster, John D Myers; Officer of the Day, Jerome Allen; Officer of the Guard, Geo Redaker; Sentinel, Freeman Daniels; Trustees, G W Rich, S F Poorman, C A Harper.

W. R. C.

Howell W R C No 32—Meets every Friday night in Masonic block, 126 N Main St. Pres, Mrs M F Isbell; Sen Vice, Mrs S C Self; Jun Vice, Mrs P Poulson; Sec'y Mrs A E Keith; Treas Mrs H F Kidder; Con, Mrs Mary Leedy; Guard, Mrs Lou Whitaker; Ass't Con, Mrs Eliza Overlease; Ass't Guard, Mrs Mary Holdeman.

Knights of Honor.

Dionysius Lodge No 1339—Meets in Metropolitan block, 112 E Lincoln Ave, the first and last Tuesdays of each month at 7:30 p m. Dic., L W Vail; rep., W H Hollister; fin. rep., Dr M K Kreider; treas., J H Lott.

Knights of Pythias,

Calanthe Lodge No 41—Meets in Pythian building, a cor Main St and Lincoln Ave, every Monday evening at 7:30 o'clock from Oct 1st to April 1st, and at 8 p m from April 2st to Oct 1st. C C, C C Piatt; V C, F L Benham; P, W D Staples; M at A, L H Wilson; K of R S, Arthur Estes; M of F, L A Sage Dieu; M of E, F B Leaming; I G, Max Mann; O G, C G Sims; trustees, Col E G Herr, G B Slate and D D Fitch.

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Co No 11, U R K of P, 2nd Reg Ind Brigade-Meets in Pythian building first and third Wednesdays of each month at 8 p m. Capt, G B Slato, 1st Lieut., E L Barlow; 2nd Lieut, F B Learning; Rec., W D Staples; Treas., Lewis Shank.

ENDOWMENT RANK.

Office in & Section No 259—Col E G Herr, Sec'v. Pythian building.

DRAMATIC ORDER KNIGHTS OF KHORASSAN.

Al-Siha Temple No 67—Meets on call of R V in Pythian building. I N, J A Arthur; R V, M E Wilson; J G E, E J England; V S, F D Claire; Mah, J W Replogle; Mok, F B Leaming; Joc, J V Morrice; Men, W D Staples; Sah, D D Fitch; Esc, H C Wilson; Esc, L B Slaughter; Treas, G B Slate; Sec, Col E G Herr.

Knights of the Maccabees,

Great Camp of Indiana—I W Replogle, Great Record Keeper; Dr A J Irwin, Great Medical Examiner.

DENTIST, Corner Main and Washington Crown, Bridge an Goshen Tent No 4—Meets first and third Wednesday in each month in KOTM hall, 122 E Lincoln Ave at 7:30 p m. Sr Kt Com, D J Troyer; Sr Kt Lieut Com, CS Dill; Sr Kt R K, O Watts; Sr Kt F K, O F Williamson; Sr Kt Phys, A J Irwin, Sr Kt Chap, H F Philippi; Sr Kt Serg, D G Baker; Sr Kt Sent, F Crowell; Sr Kt P, B P McDonald; M at A, S C Herr.

U. R. K. O. T. M.

Goshen Div No 3, URKOTM-Meets second and fourth Wednesday of each month in KOT M hall at 7:30 p m. Sr Kt Capt, B H Clay; Sr Kt 1st Lieut, O F Williamson; Sr Kt 2nd Lieut, L Leidner.

LADIES OF THE MACCABEES.

Goshen Hive No 37-Meets each Wednesday in K OTM hall at 7:30 pm. PL Com, Mrs BH Clay; L

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I

田 1 F. & A. M.

Goshen Lodge No 12, F & A M—Meets the first and third Tuesday in each month at 7:30 p m in the Masonic Temple, 124 and 126 N Main St. W M, W C Peters; S W, E P Cunningham; J W, W H Charnley; Treas, Jos Smith; Secy, E G Chamberlain; S D, F B Learning; J D, H Goldstein; Stewards, J A Carmien, J W Miller: Tyler, JH Burkett.

R

Goshen Chapter No 45 R A M—Meets in Masonic Tem the second and fourth Wednesday of each month at 7:30 p m MEHP, EH Dunning; King, AS Zook; 🚉 Scribe, J V Richardson; C H, F D Finney; P S, L B Slaughter; R A C, Wm Holloway; G M 3rd Veil, I O Wood: G M 2d Veil, D H Hawks; G M 1st Veil, J W Kronk; Treas, J A Carmien; Secy, E G Chamberlain; Guard, J H Burkett.

R. & S. M.

Bashor Council No 15, R & S M—Meets in Masonic Temple on the first Friday of each month at 7:30 p m. Ills Master, F D'Finney; Dept Ills Master, J W Kronk, P C of W, E H Dunning; Treas, A S Zook; Rec, D H 3 Hawks; Capt of Guard, W C Peters; Guard, J Burkett.

MYSTIC SHRINE.

El Cid Shrine Club A A O of N M S—No special time of meeting. Pres, L H Beyerle; Secy, W C Peters; Treas, HR Whitmer.

124 S. Main St.

Crown and Bridge Work a Specialty. Prices reas-

Dental Parlors over Post Office. All work guaranteed to be satisfactory.

20

GOSHEN CITY DIRECTORY

Fraternal Mystic Circle.

ER Banner Ruling No 487—Meets on call at 135 South Collector, H E Smith; Treas, C J Garvin.

National Union.

Smith & Fitzgerald's Drug Store. Specialty. Goshen Council No 156—Meets at 110 N Main st, T the 3d Monday of each quarter at 8 p m. W L Stonex, ex-Se secy; LaMar Gillette, treas; Dr C L Dreese, med examiner; Rev C T Stout, chaplain; D W Neidig, usher; Chas Kelley, S at A; C R Newell, doorkeeper. pres; E D Chipman, pres; E W Hawks, vice pres; J V 5 Morrice, speaker; E E Mummert, secy; C J Garvin, fin. 5

Elkhart County Lodge No 34—Meets every Thursday evening in I O O F hall, 118-120 E Lincoln ave. G, O A Latimore; V G, A Shoup; sec, W C Hafer; treas, W A McAllister.

Goshen Encampment No. 79, I O O F-Meets in IOOF hall the second and fourth Friday nights of each month. CP, WA McAllister; HP, JB Hartzler; SW Henry Williamson; J.W., Fritz Weiss; scribe, A.J. Quinn; *treas, Dan | Troyer.

No 356—Meets every Monday night M I O O F Hall. N G, Mrs P M Gortner; V G, Mrs Rob't Barclay; Corresponding Sec'y, Miss Clara Rhine; Financial Sec'y, Mrs Dan J Troyer; Treas, Mrs A E Keith.

Canton Goshen No 1 P M-Meets in I O O F Hall L third Friday evening of each month. Cap't, W C Hafer; • First Lieut, D J Troyer; Second Lieut, J Gotham; Clk, **3** A A Meyers; Acct, W A McAllister.

Wall Paper and Window Shade Leaders

T

S.

Qo,

FREYBERG LAUNDRY CO. We kindly solicit

220 South Main Street.

∠Your Patronage

GOSHEN CITY DIRECTORY

LO, R. M.

Tonawanda Tribe No 130-Meets every Tuesday at Wigwam No 118 S Main st at 7:30 p m Prophet, Wm Slade; Sachem, B S Griffith; S, J A Beane; J S, B W Brainard; K of R, H L Wean; K of W, S J Stoutnour; Trustees, W H Sarbaugh, Thadius Dick, A Santschi.

Order of Chosen Friends.

Goshen Council No 34--Meets second and fourth Wednesdays of each month at 103 S Main st. Councillor, Thad L Dick; Sec, D L Miller; Treas, C L Landgreaver.

Royal Arcanum,

Goshen Council No 1186—Meets in Hyde Hall first and third Friday of each month. Regt, C O Charlton; V Regt, Jno D Breiding; Or, F T Nickum; P Rgt, A A Meyer; Sec, Geo J Smith; Collector, L W Waterson; Wdn, F E Waterson; Snty, A J Krauch; Trustees, E W Hawks, A M Tornow, H H Hopkins.

N. A. S. E.

Goshen Assn Ind No 18—Meets every Tuesday night \$ Ein Engineer's Hall at 103 S Main st. Past Pres, David Bechtel; Pres, C S Dill; V Pres, A J Zollinger; Cor Sec, Eg Rob't Stuart; Rec Sec, John Mannahan; Fin Sec, David Bechtel; Treas, Lester Griswold; Con, Alonzo Vinson; D K, Peter Stametz; Trustees, John Mannahan, Henry T Buss, Wm Miller.

Modern Woodmen of America.

Heatwole Camp No 4075—Meets every Tuesday evening in Hyde Hall No 124 E Lincoln Ave. V C, W M Bram; W A, G W Kauffman; Bkr, Ezro Copeland; Clk, M E Harter; Esc, Geo Shafer; Sen, Wm Bickel; Mgrs, W M Bram, F Benham, E J Yoder.

NEWELL BROS.

and UNDERWEAR

Picture Frames and Room Mouldings

22

GOSHEN CITY DIRECTORY

Woodmen of the World.

Victor Camp No 32—Meets every Wednesday evening at 124 E Lincoln Ave at 7:30. P C Com, W A Cornell; C Con, Asa Hartzler; Adv Lieut, J D Russ; Bkr, O W Russell; Clk, A P Howard; Esc, E D Currier; Wm, J D Blough; Sen, W L Williamson; Bd of Mgrs, Wilson Roose, D W Stutsman, W A Cornell.

Military.

Co C, 3d Infantry, Indiana National Guard—Meets every Thnrsday evening. Armory in Platter Block, S Main st. Captain, E H Fitzgerald; First Lieut, Chas Slade; Second Lieut, Miles Bradford; First Sergt, Chas Cline.

Miscellaneous.

LADIES' CEMETERY ASSOCIATION.

Meets the first Thursday of each month. Pres, Mrs D A Sanders; V Pres, Mrs E D Chipman; Sec, Mrs E W Walker; treas, Miss Libbie Burnham.

W. C. T. U.

Woman's Christian Temperance Union meets once every two weeks. Pres, Mrs O W Cunningham; V Pres, Mrs Dan Kauffman; Treas, Mrs C Davis; Cor Sec, Mrs A P Daub; Rec Sec, Mrs John T Kauffman.

THREE III CLUB.

Club Rooms No 111 E Lincoln Ave. Pres, A C Haslanger; Sec, H M Sanders; Treas, J W Knox.

GOSHEN COMMERCIAL EXCHANGE.

Meets on call of the President at the office of the Secretary. Pres, I O Wood; V Pres, Edward Kelly; Sec, E E Mummert; Treas, W A Willhide; Directors, I O Wood, Edward Kelly, E E Mummert, W A Willhide, J A Beane, M V Starr, L H Beyerle, Alf Lowry, W H Crowell.

Object of the organization, to induce new manufacturing enterprises to locate in Goshen and to promote its

industrial and commercial welfare.

MAIER & PRESSLER....

Attorneys-at-Law

Corner Main St and Lincoln Ave.

S

Supplies and Stationers' Sundries

V DENTIST, Cor Main and V

One grade of work and that the

HIGHEST

GOSHEN CITY DIRECTORY

Streets and Avenues,

Belmont Pl from & Main e (in Parkside).

Berkey av, from s Indiana w to city limits.

Beyerle av, from intersection of w Lincoln av and Indianas w to Berkey

Bridge, from junction Crescent st and Cottage av e to n Ninth.

Burdick, from 1025 s Main st w to Hydraulic Canal.

Canal, from 302 w Plymouth av s e to Hydraulic Canal.

Center, from 201 n Seventh to n Ninth.

Chicago av, from w Linclon av (first w of Elkhart river) n and n w to city

Citizens av, from 523 n Third w to n Second.

Wall Paper and Window Shade Leaders. Clay, from n Sixth to n Seventh.

Clinton (East), from 202 n Main e to Cottage av.

Clinton (West), from 201 n Main w to Elkhart river.

Cosmo, from n Indiana, w to city limits (first south of Chicago av.)

Cottage av (North), from 41f e Lincoln av n to Crescent. .

Cottage av (South), from 412 e Lincoln av s to Jackson.

Crescent, from 425 n Fifth s e to Cottage av.

Cross, from 126 Crescent n e and e to n Ninth.

Division, from n Indiana w to city limits (second suoth Chicago av).

Douglas (East), from 702 s Main e to Cottage av and from 802 Cottage av

Douglas (West) from 701 s Main e to Fifteenth w to Hydraulic Canal.

East, from 708 n Seventh e one blk,

Egbert av, from Ft. Wayne av e to Sycamore.

Eighth, (South), from 502 e Lincoln av s to Prairie av.

Eighth (North), from 201 Bridge n to Middlebury.

Eleventh, from 802 e Washington s to Ft. Wayne av and from 1/4 blk n of Reynolds st s to ½ blk s of Douglas.

Emerson, from 202 w Purl to Plymouth av

Fifteenth, from Lesh av s to Egbert av and from Ft. Wayne av s to Douglas.

T Fifth (North), from 201 e Lincoln av n to city limits.

Fifth (South) from 202 e Lincoln av s to s Main.

First, from 401 w Pike n to Water.

Fourteenth, from Lesh av s to Sanders av and from 1/2 blk n of Reynolds to ½ blk s of Douglas.

Ft. Wayne av, from Eleventh s e to city limits.

Garden, from 612 n Main e to Sixth and from Sixth e 1 blk.

Harrison, from Cosmo to w Pike.

Hess, from Chicago av south.

A High, from Cosmo st to w Pike.

Dr. Cunningham, Dentist,

DENTIST, Cor Main and Washi Care of Chi

Freyberg Laundry Co. Satisfaction Guaranteed

220 South Main Street.

24

GOSHEN CITY DIRECTORY

Indiana (North), from w Lincoln av (west side) n to city limits. Indiana (South), from w Lincoln av (west side) s to city limits.

Jackson, from 1002 s Main eto Ninth.

Jefferson (East), from 302 s Main e to Twelfth.

Jefferson (west), from 301 s Main w to Hydraulic Canal.

Kickapoo av (east), from 802 s Main e to Seventh.

Kickapoo av (west), from 801 s Main w to Third.

Kenwood pl, from s Main east (in Parkside).

Lafayette pl, from s Main east (in Parkside).

Lanah, from Chicago av south.

Lesh av, from Ft. Wayne av e to city limits.

Lincoln av (East), from 102 Main e to Ninth, thence northeasterly to city

limits.

Lincoln av (west), from 101 Main w to Indiana.

Madison (east), from 402 s Main e to Eleventh.

Madison (west), from 401 s Main w to Hydraulic Canal.

Main (North), from 101 Lincoln av n to city limits.

Main (South), from 102 Lincoln av s and s e to city limits.

Mercer av, from 202 n Eighth e to Olive.

Big Middlebury, from 502 n Main n e to city limits.

Mill, from 601 n Main w to n Second.

Monroe (East), from 502 s Main e to Ninth.

Monroe (West), from 501 s Main w to Hydraulic Canal.

New, from 307 w Clinton n to L S & M S Ry tracks.

New Main, from 202 w Purl to Plymouth av.

Ninth (South), from 602 e Lincoln av s to Prairie av.

Ninth (North), from e end Bridge st n to Middlebury.

Norwood pl, from s Main east (in Parkside).

Oakland av, from w Wilkinson south (west side).

Oak Ridge av (East), from 702 n Main e to Sixth.

Oak Ridge av (West), 701 n Main w to Rock Run.

Olive, from 701 e Lincoln av n to Middlebury.

Pike (East), from 302 n Main e to n Fifth.

Pike (West), from 301 n Main w to River Boulevard.

Plymouth av (East), from 902 s Main e to Ninth.

Plymouth ay (West), from 901 s Main w to city limits.

Prairie av, from s Main east (in Parkside).

Prospect av, from 511 n Main w 1 blk.

Purl (East), from 602 s Main e to Ft. Wayne av.

Purl (West) from 601 s Main w.to Hydraulic Canal.

Queen, from Third w to Rock Run between Wilden and Oak Ridge av.

Reynolds, from 702 s Cottage av e to Ft. Wayne av.

River Boulevard, from Chicago av south.

We Sell the Finest Clothing in Goshen.

ELSON & BECKER

Frescoers and Interior Decorators.

W. O. VALLETTE, M. D.,

GOSHEN CITY DIRECTORY

25

Sanders av, from Ft. Wayne av e to Sycamore.

School, from 302 Middlebury s to Crescent.

Second (North), from 301 w Lincoln av n to L S & M S Ry tracks and from Citizens av n to Wilden av.

Second (South), from 302 w Lincoln av s to Washington.

Seventeenth, from Sycamore s to Egbert av.

Seventh (North), from 401 e Lincoln av n to Clinton and from 156 Crescent to Middlebury and from Oak Ridge av n to city limits.

Seventh (South), from 402 e Lincoln av s to s Main.

Sixteenth, from Lesh av s to Egbert av.

Sixth (North), from 301 e Lincoln av n to Clinton and from 301 Middlebury n to city limits.

Sixth (South), from 302 e Lincoln av s to s Main.

South, from 1001 s Main w to Hydraulic Canal.

Summer, from Cosmo s to w Pike.

Office Supplies and Stationers' Sundries

S

Summit, from 210 School e to n Eighth.

Sycamore, from Lesh av s e to Egbert av.

Tenth, from 702 e Washington s to 1/4 blk s of Douglas.

Third (North), from 201 w Lincoln av n to Wilkinson and from Mill n to w Wilden av.

Third (South), from 202 wLinclon av s to Plymouth av.

Thirteenth, from ½ blk n of Reynolds to ½ blk s of Douglas.

Twelfth, from 902 e Jefferson s to e Madison and from 1/2 blk n of Reyholds s to 1/4 blk s of Douglas.

Walnut av, from 901 n Main e to n Seventh.

Washington (East), from 202 s Main e to Tenth.

Washington (West), from 201 s Main w to Elkhart River.

Water, from n end of First to Indiana.

Waverly pl, from s Main east (in Parkside).

West, from Beyerle av west.

Western av, from Chicago av south.

Wilden av (East), from 802 n Main e to n Seventh.

Wilden av (West), from 801 n Main w to Indiana.

Wilkinson, from 401 n Main w to River Boulevard.

Wilson av, from 202 w Plymouth av s to Burdick.

JOHANNA BURKLEY,

No. 521 S. Main St.

PROFESSIONAL NURSE.

Manufacturer of Vegetable Magnetic Salve. Cures Cuts, Burns, Exzema, Catarrh, Frost Bites, Chapped Hands, Spinal Disease, Soft Bones, Etc., Etc.

FOR SALE BY ALL DRUGGISTS.

DR. VALLETTE, DENTIST

Over Post Office..... Long Experience, Careful Treatment and Moderate Prices.

26

GOSHEN CITY DIRECTORY

DENTIST, Cor Main and Washington Sts., over Smith & Fitzgerald's Drug Store, All kinds of Densal Work at Reasonable Prices.

MAIN ST. Picture Frames and 1

Goshen City Directory.

...1897...

Abbreviations Used in this Directory.

| advt advertisement | e seast side | plplace |
|--------------------------|-------------------|-----------------|
| asstassistant | engengineer | prop proprietor |
| avavenue | lablaborer | resresidence |
| bdsboards | machmachinist | rvrailwav |
| blkblock | mech mechanic | ssouth |
| | mfg manufacturing | |
| | mfr manufacturer | |
| | mkrmaker | |
| | nnorth | |
| | n enortheast | |
| com traycom'rc'l tr'yler | | |
| cor corner | | |
| eeast | oppopposite | |

A

Abbott Miss Carrie, res 110 Middlebury Abbott Frank P, lumber mfr, res 313 e Lincoln av

Abbott Mrs Lois, wid of I F, res 511 n Fifth

Abbott Mrs S B, wid of Wm W, res 110 Middlebury

Abeihl Miss Emma, dom, 220 e Lincoln av

Ackelman John, lab, res 627 s Main

ADAMS EXPRESS CO, 121 e Lincoln av

Adams Theo. clks 123 e Lincloln av, res 306 e Linclon av AGER GEO T, asst ed News, 207 s Main, bds 509 s Main

Airgood Wm, lab, res 125 Crescent

Airhart John, wks E W Walker & Stutz Co, res 313 First

Aitken Chas A, bkpr 236 s Main, rooms 114 s Fifth Aker Asa, bar tender, 106 n Main, res 119 e Clinton

Aker J S, lab, res 119 e Clinton

Aker Miner, wks L S & M S ry, res 177 Crescent Albright Elmer, painter, Indiana

Wa huy avalusiyaly for each a

....We buy exclusively for cash and like to sell that way.

ELSON & BECKER.

"We give you

what

This is the rule we you ask for." adopted when we came to Goshen.

It is the rule that has given us the confidence of the people.

It is the rule we will follow as long as we sell drugs.

You can offord to deal with us.

Your friends.

Smith & Fitzgerald

Albright Miss Estella, bds 311 s Sixth

Albright E M, (Thomas-Albright Co) res 311 s Sixth

Albright H, mail carrier, res 409 Middlebury

Albright W F, plasterer, res 225 n Sixth

ALDERMAN GEO F, prop Hotel Hascal, res same

ALDERMAN J H, clk Hotel Hascall, res 210 w Pike

Alderman Roy B, lab, bds 210 w Pike

Alford Mrs Ellen T, bkpr and Notary Public, 109 e Lincoln av, res 312 e Purl

Alford Frank E, lumberman, res 312 e Purl

Alford J M, grocer, 309 e Purl, res 611 s Seventh

Alford Orville R, clks 110 e Washington, res 618 s Eighth

Allen A M, hdw, 201 s Main, res 207 s Seventh

Allen Jerome, locksmith, 126 n main rooms same

Allen Jas I, lab, res 225 Water

Allen Roy, wks Kelly Fdy & Mach Co, bds 108 Olive

Allen T A, bds 402 e Lincoln av

Bargain in Real Estate, Farm or City Property, of

F. B. KAUFFMAN, JOHN 114 NORTH MAIN STREET.

DR. VALLETTE, DENTIST

All kinds of Dental Work at Moderate Prices.

28

GOSHEN CITY DIRECTORY

Alman Phillip, res 301 Olive Alsbach Henry O, wks Ariel Cycle Co, res 1007 s Eighth Althouse Chris, harnessmaker, rooms 125 s Main Alwine Chauncy M, wks Ariel Cycle Co, res 1092 s Main Alwine Ira H, lab. res 317 s Cottage av Alwine Jacob H, lab, 1079 s Main Alwine Romanus, blacksmith, res 619 s Third Alwine Wm, res 1087 s Main AMERICAN EXPRESS CO, National Ex Co, Adams Ex Co, J S Grubb, agt. Offices in all the principal towns and The most M cities in the U. S., Canada and Europe, perfect money order system ever devised for remittances to any part of the world. 121 e Lincoln av tances to any part of the world. 121 e Lincoln av American Telephone and Telegraph Co, 104 s Main Amsbaugh Mrs Anna, res 713 n Main Amsbaugh Miss Cora, stenog, 410 n Main, res 713 n Main Amsbaugh Miss Cora, stenog, 410 n Amsden Danl H, lab, res 207 Cross 3 Amsdem Jerry R, lab, res 207 n Seventh Anderson Daniel, wks Ind Electric Co, res Chicago av Anderson Miss Florence, school teacher, bds 114 s Sixth Anderson Mrs Setta, wid of Irvin, res 214 e Clinton STREET ANDREWS I B, dealer in horse supplies of all kinds, trunks, valises, etc. Harness neatly repaired, 113 e Lincoln av res 401 e Lincoln av Angel Christian, cooper, res 401 s Third Lamps and Metal Specialties... Angel Miss Mary, bds 401 s Third Angel M F, painter, res 211 s Wilson av

Anglemyer Miss Laura, dom, 205 s Sixth Miss Elorence, chambermaid, Anglemyer Miss Laura, dom, 209 e Jefferson Anspaugh Miss Florence, chambermaid, Hotel Hascall Anspaugh, Miss Lizzie, dining room girl, Hotel Hascall Anthony J W, wks L S & M S ry, res 302 s Seventh Apple H L, celery grower, res s Third, e s Apple Mrs Susan, dressmaker, res 324 s Main Arehart Mrs Cora, bds 118 s Eighth Arehart J F, lab, bds 401 First

124 S. Main St.

Crown and Bridge Work a Specialty. Prices reas-

FREYBERG LAUNDRY CO.

Lace Curtains Laundried Just Like

220 South Main Street.

...NEW

GOSHEN CITY DIRECTORY

29

Arehart Wm, cigar mfr, res 401 First

ARIEL CYCLE MFG CO, P C Purl Pres, F E Baker Vice Pres, E W Hawks Sec'y and Treas, Makers of high grade bicycles, Ninth and Douglas

Armour W J, vet surgeon, 114 s Third, res 321 s Third Arndt Miss Mamie, wks Goshen Shirt Co, res 420 s Tenth Arndt Miss Tillie, dom, 403 s Fifth

Arndt Wm, wks Lesh, Sanders & ECo, res 420 s Tenth Arnold J H, lab, res 216 Water

Arnold ME, lab, bds 214 Water

ARTHUR J A, Sec'y I-X L and Goshen Pump Co, Pres Goshen Hardware Co, Treas The Loyal Inssurance Corres 408 e Lincoln av

Arthur Miss Luella M, res 408 e Lincoln av ASH DR E E, (Drs E E & W N Ash) 115 e Washington, res same

ASH DRS E E & W N, Physicians and Surgeons. 115 e Washington st

ASH DR W N. (Drs E E & W N Ash) 115 e Washington, rooms 110 s Fifth

Atkinson Mrs Lizzie, wid of Hiram, bds 655 n Fifth Aukerman Elzy, liveryman, res 110 e Clinton

AUKERMAN L S, livery, boarding and feed stables, hacks and coupes, saddle horses, good rigs for everybody at all hours at reasonable prices, 112 e Clinton, res 105 w Pike of Aukerman Oba, liveryman, res 110 e Clinton

AUST JOHN, mason, cement contractor, mfr artificial stone

sidewalks, steps, etc. Office at res, 1028 & Main

Aust Miss Maggie, dressmaker, bds 401 s Sixth

AUSTIN JOEL H, Pension Attorney. More than twenty years' practice before the Department, Collection of foreign claims a specilty. Old claims examined at reasonable rates, 107 s Main res 223 Garden st.

Avery Frank, bds 906 s Eighth

Awkerman Wm, mill Goshen Milling Co, res 117 s Third Ayers L M, bkpr Johnson & Son, res 106 e Pike

Dr. Cunningham, Dentist,

124 SOUTH MAIN STREET.

1869... TWENTY-SIX YEARS' PRACTICE IN GOSHEN. ...1897

DR. B. P. McDONALD

II2 N. MAIN STREET
OVER RULE'S DRUG STORE



The most careful and conscientious attention employed in every case, of whatever nature required of the dentist.

Especially children, sick and nervous persons, given the kindest and most considerate treatment. The proper attention to the natural teeth, and their preservation by filling with gold, amalgum and phosphate cement, a specialty,

The regulating of the teeth of children, and adults when required, an important necessity and accomplishment,

Natural effects in all operative and mechanical dentestry made a study. The holding up of 'nature's mirror' as a positive and perfect guide—still relied upon as in better taste by far than the worse than 'foolish fad,' the abuses of gold crowns, etc., improperly employed in the mouths of civilized and Christianized mankind.

All operations performed with as little pain as possible.

All prices moderate and reasonable at all times.

112 NORTH MAIN STREET,

OPPOSITE COURT PARK.

GOSHEN, INDIANA.

B

Bachelor Miss Flora M, res 302 e Lincoln av

Bachelor Fred W, mach, res 131 Crescent

Bachelor S W, (Shrock & Bachelor) res 302 e Lincoln av

Bachelor Wm N, bds 302 e Lincoln av

Back Frank, wks Ariel Cycle Mfg Co, bds 216 n Eighth Bade F E, agt Burns Silver & Co, res 316 E Washington

Bailey Miss Francis C, dom, 418 s Fifth

Bailey Gideon, miller, Goshen Mil. Co, res 707 s Third

Bailey Isaac, bds 705 s Eighth

Bailey Miss Marie, dom, 420 s Fifth

Bailey O W, wks Goshen Mil. Co, res 407 w Wilkinson

Baker Miss Alice, dom, Beyerle av

Baker Danl G, wks Lesh, Sanders & Egbert Co, res 412 w Wilden av

Baker Edw L, wks Ariel Cycle Co, res 802 s Eighth

Our Motto...."The Best Goods for the Least Money."

ELSON & BECKER

W. O. VALLETTE, M. D.,

Teeth with or without Plates. Crown and Bridge Work a Specialty.

GOSHEN CITY DIRECTORY

BAKER E W, funeral director, 133 s Main, rooms same BAKER FRANCIS E, (Baker & Miller) res 318 s Fifth

Baker Henry, res Beyerle av

Baker Isaac, farmer, res Beyerle av

Baker John, lab, res 323 n Second
Baker John H, Judge U S Dist Court, res 318 s Fifth

BAKER & MILLER, (Francis E Baker and Charles W Miller)

Attorneys-at-Law. Office 118 n Main

Baker Willard L, wks Ariel Cycle Co, bds 907 s Eighth

Baker Walter R, wks Ariel Cycle Co, res 907 s Eighth Baker Walter R, wks Ariel Cycle Co, res 907 s Eighth Baldwin Frank, station agt L S & M S ry, res 406 Queen

Bale Orlando W, lab, res 406 Queen

Bamberger Matilda, wid of John, res 301 Tenth

Bandlier Augustus, mason, res 519 Tenth

Bandlier Calvin, wks Goshen S & D Co, bds 519 Tenth

Bandlier Orlando, hostler, bds 519 Tenth

Bane Morton, wks Ariel Cycle Co, res 901 s Eighth

Banta Miss Emma, bds 223 s Third

Banta F C, foreman Hawks Fur Co, res 223 & Third

Banta Geo W, carriage painter, res 805 s Eighth

Banta Harvey F, (Hawks Fur. Co) res 410 s Sixth

Barber Geo G, farmer, res 1026 s Main

Barber Miss Mayte, printer, 126 s Main, res 520 s Sixth

Barber Mary C, wid of Wm, res 520 s Sixth

Barclay Robert J, miller, Goshen Mil. Co, res 216 w Pike Barlow Miss A Luella, school teacher, res 314 s Seventh

Barlow Edwin L, wks E W Walker & Stutz Co, res 314 \{

s Seventh

Barnarde C M, tel operator, res 601 s Main Barnes & Moriarity, grocers, 126 s Main

Barnes Wm C, (Barnes & Moriarity) res 629 s Seventh

Barringer Harvey, packer, Gosh. Fur. Co, res 222 e Queen Barron Miss Anna, wks 120 e Lincoln av, bds 109 Wil-

son av

Barron Frank H, carp, res 109 Wilson av

HEADQUARTERS FOR RUBBERS...

Sizes and styles to suit everybody.

TIE

31

32

GOSHEN CITY DIRECTORY

Barron Miss Mayme, compositor, Times Pub Co, bds 109 Wilson av Barron R F, cornice mkr, bds 109 Wilson av Barthel Herman, butcher, res 910 s Eighth BARTHOLOMEW L E, Furniture, House Furnishing Goods, 133 s Main, res 202 s Seventh Bartlemay Charles, res 107 n Third Bartlemay Henry, res 314 s Sixth
Bartlemay Miss Mary A, res 314 s Sixth
Bartlemay Wm G, bds 314 s Sixth
Bartmess Adam B, gardner, res 301 Water Bartram Miss Anna, second cook, Hotel Hascall E Bartram Sarah, boarding house, Cosmo st Bash Saml, teamster, res 120 w Kickapoo av Bashor Miss Amanda, dom, 220 s Fifth Bates & Hooker, saloon, 200 s Main Bates W F, (Bates & Hooker) rooms 209 s Main Batran R B, com trav, 323 w Wilden av Beach Edward, com trav, res 301 Wilden av BEANE JOSEPH A, postmaster and prop The Goshen Democrat, 1141/2 n Main, res 213 n Fifth

Beane Mrs S E, wid of W A, res 410 e Purl

Beaumont Mrs Sarah, wid of Elliott, res 304 n Second

Beaver Jacob A, wks Nash, Knox & H Co, res 167 Crescent

Beaver Miss Kate, housekeeper, 419 s Fifth

Bechtel D S, eng Lesh Sanders & E Co, res 518 s Seventh

Bechtel David D, horse dealer, res 314 s Third

Bechtel D S, eng Lesh Sanders & E Co, res 518 s Se

Bechtel Mrs Mary, wid of Saml, res 107 e Madison

Beck D M, blacksmith, res 210 w Washington

Beck D M, blacksmith, res 210 w Washington

Beck H C, lab, res 104 e Oakridge av

E Beck Jas A, painter, bds 207 Mill

Beck J C jr, ry mail clk, res 203 s Sixth

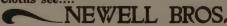
· Beck J C sr, com trav, res 211 s Fifth

Beck P H, lab, res 308 s Eighth

Beck Wm M, farmer, res 204 s Third Beckner Edw, wks Nash, Knox & Hubbell Co, bds 219

w Oakridge av

In buying Lenoleums and Oil Cloths see



The Weekly Times

The Daily Times

ESTAB, 1886

Our Circulation

GOSHEN DAILY TIMES

PAID CIRCULATION 1

1,000

COSHEN MID-WEEK TIMES TUESDAYS PAID CIRCULATION

GOSHEN WEEKLY TIMES 2,500

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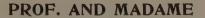
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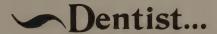
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Clayton C M, feed dealer, res 316 s Ninth Clayton Henry, bds 210 w Douglas

Clayton Mary E, wid of Eli, res 704 e Purl

5 Cleaver T Rolla, car inspr L S & M S, res 210 Tenth

Cline Miss Ada, dom, 202 n Fifth

Cline Charles F, plumber, bds 418 First

E Cline D, res 418 First
Cline George J, inventor, res 319 n Second

Cline Wm, bartender, 114 w Lincoln av, bds 413 Middl'y

Close James P, lab, res 524 n Eighth

Close Miss Nancy, nurse, 414 e Lincoln av

Close Robert, broom maker, res 1039 s Main

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Cripe Emanuel, wks E W Walker & Co, res Beyerle av

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Davis Miss Addison E, bds 511 s Fifth

Danis Allen L, wks Ariel Cycle Co, res 206 n Eighth

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| ğ | DeYoung Andrew, lab, bds Lincoln av e side |
| ಡ | Dick Chloe wks Goshen Shirt Co res 526 s Tenth |
| Д, | Dick F Joseph, wks E W Walker & Co, res 221 s Tenth |
| = | Diel Hanne and Comments |
| | Dick Henry, res 407 s Seventh |
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61

Dresch Mrs Anna, res 702 s Third
Driskell Andrew, wks N K & H Co, bds 216 Queen
Drorbaugh David B, wood carver, res 909 s Eighth
Drue Edward, painter, bds 305 w Second
Drugan John P, res 919 n Seventh
Dugdale Elizabeth, wid of W P, res 128 w Washington
Dugdale Miss E, school teacher, res 128 w Washington
Dugdale L, cashier 217 s Main, res 128 w Washington
Dugdale Richard E, wks A C Co, res 123 s Ninth
Dumas Levi, wks Cosmo S Co, res Division
Dunning E H, agt Standard Oil Co, res 223 n Second

Dunning E H, agt Standard Oil Co, res 223 n Second Dye John O, wks C C C & St L Ry, res 611 e Madison Dye Malcolm, trimmer Case B Co, res 214 s Third Dyer John, printer Cosmo Co, bds Cosmo

E

STREET.

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Eamick Sam'l, wks L S & M S, res 720 e Jefferson Eary Joseph, wks Cosmo Soap Co, bds 208 n Second Eaton Albert, lab, res 1144 n Fifth Eberly Clinton B, lab, res 316 Queen Eberly Mrs Margaret, wid of Simon, res 208 Queen Ecker William C, carriage trimmer, res 607 n Main Ecklebarger Vernon J, wks 110 e Clinton, bds same Eckhart Miss Lavina, dom, 318 s Fifth

EDMONDS JOSEPH, mfr Iron Grain Measures, Tin, Copper and Sheet Iron Work, Roofing, Spouting and other job work, 114 e Washington. Res 208 e Washington Edmonds Miss Lida, music, bds 208 e Washington

Ednie Andrew, fruit and candies, res 223 s Main
Ednie Mrs Sadie, dressmaker, res 223 s Main
Edsall Frank, wks Hawks Fur Co, res 312 n Second
Edsall James E, wks Kelly F & M Co, res 717 Eleventh
Edwards Christian, res 705 s Eighth

Egan Barbara, wid Alford, bds 805 s Eighth
Egan John F, oper L S & M S, bds 717 e Jefferson

Egan Mickael, eng Goshen Veneer Co, res 717 e Jefferson

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Make the Lowest Prices on Clothing.

AcGARVEY, Dentist, Main and Washington Sts.

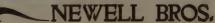
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GOSHEN CITY DIRECTORY

EGBERT HAINES, Sec'v Lesh, Sanders & Egbert Co, Sec'v Sanders, Lesh & Egbert Co, res 418 s Fifth Sec'y Sanders, Lesh & Egbert Co, res 418 Egbert John W, (Lesh Sanders & E Co, res 31 Egbert Mrs T S, wid John W, res 121 n Third Egbert John W. (Lesh Sanders & E Co, res 316 s Fifth) Egenroad Andrew J, carpenter, res 112 Water Eisenhour Emily, wid of Sam'l, res 524 s Se Eisenhour Frank, wks C C C & St L, 402 Eldridge David, res 620 n Main Eldridge W E, clerk Western Union Hotel Eisenhour Emily, wid of Sam'l, res 524 s Seventh Eisenhour Frank, wks C C C & St L, 402 e Lincoln av # ELKHART COUNTY LOAN AND SAVINGS ASSO-CIATION, Office 114 n Main Elliott Bert U, wks E W W & S Co, res 205 Citizens av Elliott C Ernest, wks Lesh S & E Co, res 305 s Tenth Elliott James, res 113 s Third
Elliott John, wks Ariel Cycle Co, res 212 w Plymouth av SOUTH MAIN STREET Elliott Perry B, wks Lesh S & E Co, res 422 s Tenth Elliott Uriah, stock dealer, res 123 s Eighth Elliott Warren, teamster, bds 720 e Lincoln av Ellis George W, county supt, res 923 s Main Ellis Mrs. Mary, wid of Leander, res 111 s Eighth Ellis Miss Mayme, res 111 s Eighth ELLIS MISS ROSA LEE, Millinery, complete new stock for every season, 104 s Main, res 111 S Eighth Ellis W Clare, Baggageman L S & M S, bds 923 s Main ELLIS W R, (W H Hawks & Co) res 117 w Clinton Elsie Miss Ella, res 508 s Sixth ELSON & BECKER, Clothing and Gents' Furnishings, Merchant Tailors, 108 n Main Emerson C H, cook 106 n Main, res same Emmitt Mrs Carrie, bds 109 s Seventh Emonds Melvina, wid of Lewis, res 205 s Main ENGLAND E J, mgr Goshen Democrat, 114-116 n Main, res 516 s Seventh

England H Martin, teamster, res 315 Eirst England Mrs Mary M, bds 516 s Seventh England Milo, fruit tree agt, rooms 117 n Fifth

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A full line of metalic, wood and cloth-covered burlal Cases and Caskets always kept in stock.

I do not crave the distinction of being the lowest-priced concern in the city. Poorly made goods are dear at any price—a burial casket the dearest. Poor services, shoddy goods and shoddy prices go hand in hand. I believe that among the many people in Goshen and vicinity there is a sufficient number who are better satisfied with first-class work at right prices, than with shoddy work at any price.

Office 133 South Main St, with Bartholomew, the furniture dealer.

Always at my office, night or day.

England Scott, res 108 Olive
Enright Michael, flagman L S & M S Ry, res 110 Mill.
Ensign William, horse trainer, bds 112 s Third
Enyart Harry, moterman I E Co, bds 213 n Main
Eppert Frederick, wks Hawks Fur Co, bds 709 e Jefferson
Ernsberger E, lab, res 206 n Main
Ertzinger Miss Ella, dinning room girl Hotel Hascall
Essig John H, carpenter, res 302 n Seventh
Estes Arthur, bkpr Ariel Cycle Co, bds 509 s Main
Ettlein Albert L, wks C C C & St L Ry, res 203 Cross
EVANS BROS (G H and F E) Livery and Boarding Stable,
Hacks, Barouches, English Traps, Ladies' Drivers,

Hacks, Barouches, English Traps, Ladies' Drivers, Saddle Horses. Complete line of carriages for funerals. 114 s Third, telephone No 10.

EVANS FRANK E (Evans Bros) bds 201 w Pike EVANS GEORGE H (Evans Bros) res 708 e Madison

Evans Thomas, res 201 Pike

Evans William, rooms 108 s Seventh

Evans Rev William, pastor First Eng Lutheran church, res 523 s Fifth

Dr. Cunningham..

124 S. Main St.

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Evans W B, bds 213 n Third Evert Edward A, wks Hawks Fur Co, bds 301 s Tenth Evert Frederick, lab, res 202 s Ninth Evits Myron H, jeweler, res 1101 s Eighth Evits Miss Susan, res 1101 s Eighth

Face S M, bds 304 s Third Fahl Andrew, painter, res 412 e Lincoln av Fahl Miss Pearl, res 412 e Lincoln av Faller Mrs Canzada E, bds 706 s Main Farber Abe, bds 225 s Main Farber Soloman, fruit dealer, res 225 s Main Farber Wolf, fruit dealer, bds 225 s Main Farmwald Mrs Catherine, wid Jonas, res 903 n Seventh Farren Miss Anna, pastry cook Hotel Hascall Farry Miss Allie, bds 123 s Eighth Faucht Miss Allie, wks Goshen Shirt Co, res 313 Tenth Faucht Anna, wid Frederick, res 313 Tenth Faucht Miss Minnie, wks Goshen Shirt Co, res 313 Tenth Fausch Amie, bartender, res 309 w Pike Fausch August, saloon 124 n Main, res 709 e Jefferson ☐ Fausch Miss A, wks 109 w Jefferson, res 709 e Jefferson Fausch G, wks Hawks Fur Co, res e Reynolds Fausch Mrs Sidney, wks Hotel Hascall ■ Fausch William, wks Ariel Cycle Co, bds 709 e Jefferson > Faxon Miss Mary P, stenog, bds 214 s Seventh Fick Albert E, macninist, bds 311 s Third Fick Miss E M, comp Times Pub Co, bds 311 s Third (5) Fick George, res 311 s Third o Fick Miss Catherine, bds 311 s Third Fiedeke Miss Bertha, res 311 Tenth Fiedeke Chas A, saloon, res 214 n Fifth Fiedeke Fred F, saloon, res 517 s Tenth

Counsellors-at-Law.....

• Fiedeke Louis, lab, bds 311 Tenth SFiedeke William, res 311 Tenth



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Goshen's Ideal Residence Suburb. All central lots are sold with restrictions requiring residences erected to cost not less than \$2,000, and to be located twenty feet back from street line.

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Has all modern improvements guaranteed. Water now in, and gas, electric light and sewers soon to be located. Not less than \$15,000 in residences and other improvements put in last year and more promised during the present year, 1897.

PARKSIDE

Located within twenty minutes walk of the court house, on the finest driving street in the city, and on the line of the electric railway, which gives a regular thirty minute service each way.

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Lots 50×142 feet, for sale at the even price of \$300 with discount to purchasers of more than one lot and easy terms to all. Apply to

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WILBER L. STONEX,

Attorney at Law.

FREYBERG LAUNDRY CO. The STANDARD..

220 South Main Street.

of COMPARISON

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| GOSHEN CITY DIRECTORY 6 | |
| Fiedeke William F, saloon, res 513 e Lincoln av Fiedeke W R, wks Lesh S & E Co, bds 120 s Ninth Field Peter, res 501 s Seventh | . R. |
| धु Fike Levi, painter, bds Western Union Hotel | McC |
| | McGARVE |
| Fink C J, (Madlem & Fink) 203 s Main, res 108 n Sixth Fink Miss H, clk 126-128 e Lincoln av, res 108 n Sixth Fink Miss Mayme, res 108 n Sixth | |
| FINK V, Fresh and Smoked Meats, Poultry, 122 n Main Res 108 n Sixth FINK WM A, clks 122 n Main, bds 108 n Sixth | , De |
| Finney Mrs Agnes J, wid of James, res 223 n Third FINNEY FRANK D, Superintendent E W Walker & Stutz Co. res 110 w Pike | ntist. |
| Firestone Isaac, teamster, res 506 s Cottage av Firestone Josiah, lab, res 506 s Cottage av Firestone Melvin, wks G Sash & D Co, res 705 s Ninth Firestone Mrs Nancy J, wid of Jacob, res w Kickapoo av Firestone N J, cabinet maker, res 414 Sumit Firestone Sam'l, teamster, res n Sixth | Only |
| Firestone Mrs Nancy J, wid of Jacob, res w Kickapoo av Firestone N J, cabinet maker, res 414 Sumit | first-class |
| Fisher N 1, was Lesh Sanders & E Co, res 646 if Fill | |
| Fister George H, county clerk, res Elkhart Ind | materials |
| Fitch Miss Birdie, res 2 Prospect av Fitch Dudley D, clk Opera House Gro, res 2 Prospect a | 9, |
| Fitch Miss Josie M, 113 s Sixth FITZGERALD E H, (Smith & Fitzgerald) res 718 Eleventh | used. |
| ☐ Fitzpatrick Frank, shoemaker, res 429 n Ninth ☐ Fleck Clyde, lab, res 222 w Wilden av | All |
| Fletzer Conrad, liveryman, 213 e Lincoln av, rooms sam Fletzer Lawrence, hostler rooms 213 e Lincoln av | l work |
| Fligard Mrs H G, wid of Jacob, res 210 Queen | |
| Flowers Chas F, lab, bds 210 School Flowers George W, lab, res 655 n Fifth | guarantee |
| Flowers Noah, wks Kelly F & Mch Co, res 516 s Tenth | eed |

Dr. Cunningham, Dentist

124 SOUTH MAIN STREET.

FREYBERG LAUNDRY CO. OLDEST!!

220 South Main Street.

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| McGARVEY, The Dentist, 135 South Main Street. | Fluegel Miss Ida, wks 122 s Main, bds 509 s Seventh Fluegel Mrs Louise, wid of William, res 509 s Seventh Folker George, gardiner, res 301 Wilkinson Folker George jr, lab, bds 301 Wilkinson Folker Henry, machinist, res 405 n Second Follis I E, blacksmith, bds 320 n Eighth Follis Marion M, blacksmith, res 320 n Eighth Follis Marion M, blacksmith, res 310 n Second Foreman Miss Lizzie V D, res 401 s Seventh Foreman Mrs M, wid of J, res 401 s Seventh Foster C E, res 601 s Main Foster E L D, county auditor, res 184 Water Foster O H, deputy county auditor, res 208 w Oak Ridge Foster Tom, carriage trimmer, res 184 Water Fought Levi, bds 323 w Wilden av Fought Mrs Mattie, nurse, bds 112 Wilkinson Foulks A C, grocer, e Madison, res 313 s Eighth Foulks Charles W, wks Ariel Cycle Co, res s Sixth Foulks Frank D, wks 514 e Madison, bds 313 s Eighth Foulks Miss Wilma A, res 313 s Eighth Foulks Miss Wilma A, res 313 s Eighth Fox David, lab res Beyerle av Franks Miss Jessie, artist, bds 309 e Jefferson Frantz Chancy, finisher, bds 714 s Third Frantz Cyrus, cigar maker, 109 s Main, res 202 Water Frantz Jonas, mech, res 515 s Third Frantz Jonas, mech, res 515 s Third Frantz Jonas, mech, res 514 s Third Frantz Jonas, mech, res 515 s Third Frantz Jonas, mech, res 512 s Main, res 114 s Seventh Freeland James, res 122 Crescent Freeland James, res 122 Crescent Freeland Miss Lucy, stenog, 111 e Lincoln av, res 122 |
|---|---|
| , | Crescent |

Freeman Harris, oil dealer, res w Monroe

Let us quote you prices on ready-made Clothing

Peters & Herr, 122 S. Main St., Office Supplies and Stationers' Sundries

WATCHES, CLOCKS, JEWELRY

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Silverware and Spectacles

ALSO DEALER IN

Mandolins, Guitars. Violins.

AND ALL KINDS OF

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112 SOUTH MAIN STREET. .

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Freeman H H, barber, 122 e Lincoln av, bds 204 Garden Freeman Mrs Mary, wid of George G, res 204 Garden Freshour Miss Clara, school teacuer, res 143 Crescent Freshour Mrs Elizabeth, res 143 Crescent Freyberg Miss Anna C, bds 311 s Seventh

FREYBERG CHAS, (Freyberg Laundry Co)513 s Seventh FREYBERG FRED C, (Freyberg Laundry Co) res 311 s Seventh

Freyberg H H, wks Freyberg L Co, bds 311 s Seventh

FREYBERG LAUNDRY CO, 220 s Main

Freyberg Wm, res 311 s Seventh

FREYBERG WM E, (Freyberg Laundry Co) res 319 s Seventh

Friedel Robert, grocer, 712 Emerson

Fry Alexander, lab, s Fourth e s

Fry Freeman, lab, res s Fourth e s

Fryberger I A, barber, 202 n Main, res 522 n Main Fryberger John H, clk 501 n Main, bds 202 School

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Teeth with or without Plates. Crown and Bridge Work a Specialty.

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Fuller F M, butcher, Washington st market, res 121 e Lincoln ave

Fuller Harvey, com trav, res 207 w Oak Ridge av

Fuller James Orin, clerk O H G, bds 207 w Oak Ridge av

Fuller Miss Lidda, res 708 s Eighth

Fuller Mary E, wid L P, res 708 s Eighth

FULLER OTIS L, Hot air Furnaces, Tin work, Roofing, Spouting and all kinds of Job work, 131 S Main, 323 S Seventh

Fuller Wilber M, bkpr, bds 121 e Lincoln av Fuller Miss Zippa, clk Dales, res 114 s Fifth Furlong Loren, com trav, res 421 n Main Fuson Miss J C, bkpr, W H Hawks & Co bds 902 s Main Fuson Miss Lizzie A, school teacher, bds 902 s Main Fuson Mrs Sarah, res 902 s Main

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ICE CREAM AND
FINE LUNCHES

OPEN DAY AND NIGHT Special prices on Ice-Cream To Parties and Socials...

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FRANK E. MATZDORF

Hold the Fort!

Arranged November 2, 1896, for the Goshen Times, by Mrs. M. Jennie Walker.

Ho! my comrades, see our banner Waving in the sky; Hear our rallying hozanna Echoing on high.

Chorne...

Hold the fort for Protection!
Freedom signals still:
Answer back to her petition,
By our votes we will.

All our land our foe engages; Let no freeman lag; See! The battle flercely rages; Rally around the flag.

Chorus-

"Hold the fort for Protection," etc.

Hear the groans of thousands dying
On the slaughter field.
By the ensign o'er us flying,
We will never yield.

Chorus-

"Hold the fort for Protection," etc.

Hark! What shrieks of woe apalling Pierce through all the air. Hear the wretched victims calling, "Save us from despair!"

Chorus-

"Hold the fort for Protection," etc.

By the land our fathers bought us
With their precious blood;
By the birth-rights they have bought us
Stem the battles blood.

Chorus-

"Hold the fort for Protection," etc.

By the God who freedom gave us, With immorthl souls; Crush the foe who dare enslave us Forward to the polls.

Chorus-

"Hold the fort for Protection," etc.

Republican Ticket.

For Presidential Electors-at-Large. HENRY G. THAYER.

CHARLES F. JONES.

District Electors.

WILLIAM C. MASON.

ARTHUR M. WARD.

THIRD DISTRICT,
EDMUND A. MAGINNESS.

DONALD MCCALLUM.

WILLIAM C. HALL.

EUGENE C. THOMPSON.

BENJAMIN G. SHINN.

JAMES R. CHRISTIAN.

DUNCAN MOA. WILLIAMS.

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For Lieutenant-Governor,

FREYBERG LAUNDRY CO. GOODS CALLED FOR

220 South Main Street.

Delivered Promptly.....

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Galentine Miss Grace, school teacher, res 514 s Fifth
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207 s Main. Res 514 s Fifth

Gallagher Joseph, cabinet maker, res 720 s Third Galpin Mrs J E, wid of Dr W A, res 507 n Main

Ganger Benj, lab, res 215 w Wilden av

Ganger Charles, lab, res Chicago av

Ganger Miss Clara B, 215 w Wilden av

Ganger Daniel, wks Goshen Milling Cores Chicago av

Ganger Dan'l C, carpet mfr, res 107 s Main Ganger Harvey, butcher, res Chicago av

Ganger Henry, lab, res Beyerle av

Ganger Ira A, butcher, res Chicago av

Ganger Isaac, res Chicago av

Picture Frames and Room Mouldings.

Ganger John, farmer, res Beyerle av

Ganger John F, res Chicago av

Ganger Milo, lab, res Beyerle av

Ganger Mrs Polly, res 220 Water

Ganger Samuel, wks Goshen Fur Co, Chickgo av

Ganger Wm H, miller, res Chicago av Garber C G, carp, Lincoln av e Side

Gardner Alva, lab, bds 317 s Main

Gardner James W, wks Hawks Fur Co, res 316 First

Gardner James W, barber, s Main, res 810 s Eighth

Gardner Miss Lily, res 810 s Eighth

& Gardner Sears, horse dealer, res 306 s Sixth

Gardner Warner, lab, bds 317 s Main

Gardner William, wagon maker, res 317 s Main

Garinger Daniel E, lab, bds 139½ Crescent

Garinger Miss Ida, dom, 323 s Fifth

Garinger Jacob B, lab, bds 139½ Crescent

Garinger Sam'l H, lab, bds 139½ Crescent

Garinger Mrs Susan, wid of Jacob, res 139 1/2 Crescent

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All kinds of work by latest methods.

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Garman David, baker, res 652 n Fifth

™ Garman D Frank, carp, res 112 Wilson av

Garman G B, lab, res 652 n Fifth

Garman Ward W, lab, bds 119 Wilson av Garman William, teamster, bds 652 n Fifth

Garrett George W, merchant 229 s Main bds 535 s Third

Garnett James M, mech, res 209 Cross Garrison A J, teamster, res e Middlebury

E GARVIN C J, Cashier City National Bank, res 309 Washington

Garvin Mrs E L, wid of John, bds 309 e Washington

Gattschall I B, horse dealer, res 611 s Fifth

O Gaw Miss Byrdie, school teacher, bds 420 s Sixth

Geaugh James, lab, res 414 e Queen
Gebhardi Miss Alice, milliner, bds 202 w Washington

Gebhardi John R, res 202 w Washington

Geddes Bruce, res E Reynolds

Geesman James, contractor, res 204 n Seventh

Geisinger D G, com trav, res 605 e Madison

Gephart Charles, finisher, bds 620 e Madison

Gephart Valentine, carp, res 620 e Madison

Getz Abraham, peddler, res 721 Emerson

Geyer I E, ins agt, res 431 First Gibson A C, farmer, res 501 Tenth.

Gibson Thomas S, janitor Pike St school, res 617 n Main

Gilbert A L, wks L S & M S Ry, res 511 s Tenth

Gilbert Chas, baggageman Hotel Hascall, res same

Gilbert D M, com trav, res 524 s Fifth

Gilbert Miss Lulu M, dom, 421 s Seventh

Gilbert Ora F, bds 524 s Fifth

Gilbert William, wks 200 s Main, res 919 n Fifth

Gillespie Mrs Calista, wid of James, res 809 Emerson

Gillespie Miss Emma, bds 809 Emerson

Gillet Allen, farmer, res 423 s Sixih

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Remember, we lead, others follow.

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Lace Curtains

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GILLETTE LAMAR, asst cashier City N B, res 317 s Fifth

Gilmore Clarence F, com trav, res 113 s Eighth

Gilmore T A, ins agt, res 118 Cottage av

Gilts Joseph, finisher, res 705 e Jefferson

Gingrich Miss Elizabeth, housekeeper, 324 s Fifth

Gingrich Harvey S, wks N K & H Co, res 722 n Main

Gingrich Jacob, wks N K & H Co, res 720 n Main

Glass John, res 807 s Main

GLASSIER LOUIS, tailor, Fit guaranteed, work will compare favorably with any in the city. Prices Low for cash, Repairing neatly done on short notice, 131 S Main, res same

Glose Mrs E L, wid of Dan'l, res 207 s Fifth Glose Miss Cora S, carriage trimmer, bds 207 s Fifth Goiens Alex, barber, 103 w Wilkinson

Goldberg M A, (Goshen Shirt Co), res 421 s Seventh

Golden Miss Minnie, dom, 501 s Main



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FOR 5 CENTS IS THE

"After Dinner"

SOLD BY ALL DEALERS ASK FOR THEM...

SOL MEYER, MANUFACTURER...

122 EAST LINCOLN AVENUE.

GORTNER H H, (Hawks Hdw Co), 114-116 e Lincoln av, res 208 s Sixth

GORTNER JOHN, (Hawks Hdw Co), res 208 s Sixth Gortner T A, wks L S & M S Ry, res 312 s Seventh Goshen Buggy Top Co, carriage material, 231 s Main

Goshen Candy Co, mfr candy, 615 e Jefferson Goshen Cornice Works, 411 e Jefferson

GOSHEN DEMOCRAT, Joseph A Beane, Editor and Prop, 114 1/2 n Main

Goshen Eyelet Co, 123 w Washington

Goshen Furniture Co, 214-220 w Washington

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Goshen Ice Co, 419 s Main

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Goshen Lumber Čo, 208 w Lincoln av Goshen Manufacturing Co, e Lincoln av

GOSHEN MILLING CO, Edwin W Hawks, pres, Frank W Hawks, vice pres, Geo D Hawks, supt, F E C Hawks, sect'y and treas. Flour and Feed, cor w Lincoln av and Second

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Western Union Hotel

NEAR THE DEPOTS.

Meals 25 cents.

Rooms 50 cents

A. B. WITT, Proprietor.

Goshen Pharmacal Co, Mfrs medicines, 419 e Lincoln av Goshen Sash & Door Co, sash, doors &c, 609 e Purl Goshen Shirt Mfg Co, M A Goldberg, mgr 221 s Main Goshen Veneer Co, butter dishes, Water Goshen Woolen Mills Co, woolens, cor Second & Clinton Goss Henry, lab, res 315 e Garden Goss Milo, teamster, res 405 Center Gotham John H, wks Kelly F & Mch Co, res 315 s Seventh Gouker Adam, pump repairer, res 404 n Ninth Gouker Halseye, carriage trimmer, bds 412 s Tenth Gouker W F, wks Lesh S & E Co, res 412 s Tenth Gordeau Eugene, wks Goshen Fur Co, res 314 w Queen Gowing Charles V, wks Howers studio, bds 413 s Main Gowing Jas M, policeman, res 413 s Main GRADY L G, Tonsorial Parlors and Bath Rooms. Five

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Grafmiller Mrs Alice, dressmaker, res 411 s Seventh Grafmiller Miss Nora, wks 111 s Main, bds 411 s Seventh

Dr. Cunningham

124 S. Main St.

Crown and Bridge Work a Specialty. Prices reasonable.

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220 South Main Street.

One grade of work and

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Grant James, cement contractor, res 513 s Seventh Grant Miss Jennie, dressmaker, bds 415 s Main Grant William H, cement contractor, res 1011 s Main Grater Robert, bds 610 e Madison Graves Miss Edna I, wks G Shirt Co, bds 308 e Jefferson I RS Green Ed, bartender Hotel Hascall, res 223 n Third Green H T, wks Ariel Cycle Co, res 123 s Seventh Green Raymond S, com trav, res 403 e Lincoln av Greenamyer Harry C, bds 220 s Seventh Greenamyer Jesse O, com trav, res 220 s Seventh Greenamyer Miss Mayme W, stenog, res 220 s Seventh I Greenawalt John, wks Goshen Fur Co, res Chicago av RR Greenwood Arthur, painter, res 206 s Ninth Greiner Theo, carpenter, res 522 n Main Gresso Miss Amy, 208 Wilden av Gresso Geo W, shoemaker 120 n Main, res 208 w Wilden av & Gresso William E, finisher N K & H, res 208 w Wilden av Griesmer Percival M, com trav, res 205 w Oak Ridge av Griffin John, res 601 e Madison Griffin Wm A, wks K F & Mch Co, bds 601 e Madison Griffith Benj, wks E W W & S Co, res 209 Mididdlebury Griffith John, blacksmith, res 424 n Main Grigsby A L, wks Ariel Cycle Co, res 414 e Douglas Grimes James F, bartender, bds n Seventh Grimes Mrs Lulu, dom, 112 s Fifth Cripe D T, electrician, res 605 n Second GRISWOLD FRANKS, Hack Line, calls day or night promptly attended to. Leave orders at Walk's Drug Store or telephone No 2, res 112 S Cottage av SGriswold Lester, eng Goshen Fur Co, res 623 s Third Gross Mrs E, bds 701 s Eighth Gross William, dry goods, res 211 s Third • Grossnickle Mrs Ida, wid of Nathan, res 214 w Wilkinson Grove C B, lab, res 221 n Fifth Grove Della, wid of Daton, res 212 s Ninth Grove Harry A, wks Hawks Fur Co, 107 w Wilden av

Sole Agents for South Bend Underwear.

SOUTH MAIN STREET.

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Hartsough John, com trav, res 117 Crescent
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Hartzler Aaron, com trav, res 521 n Eighth
Hartzler Allen E, wks Ariel Cycle Co, res 314
Hartzler Asa L, machinist, res 113 Mercer av
Hartzler E, pump repairer, res 417 n Second Hartzler Allen E, wks Ariel Cycle Co, res 314 s Ninth Hartzog B F, res w Wilkinson Hartzog LE, wks Cosmo S Co, res West Side Harwood Charles, brick layer, res 510 w Wilden av Harwood L A, brass foundry, res 220 n Seventh Hascall Mrs E P, wid of Chauncy S, bds 313 Lincoln av HASCALL FRANK A, cashier Salem Bank 108 w Lincoln av, res 211 n Fifth Hascall Hubert, student, bds 211 n Fifth Hascall Max M, bkpr 131 s Main, bds 211 n Fifth

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Hatfield Edward, porter Hotel Hascall, res 323 n New

Hatfield Mrs Emma, res 199 Water

Hatfield James, lab, bds 190 Water

🛱 Hatfield William H, teamster, res 226 Water

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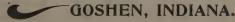
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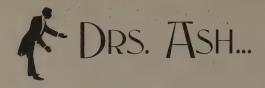
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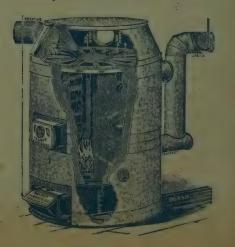
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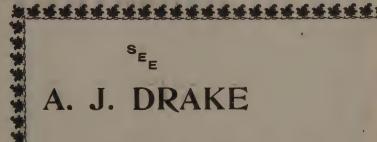
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Lutz Reuben, sexton First M E church, res 613 n Main Lutz Rollin B, barber 115½ s Main, bds 613 n Main Lyons H B, res 118 n Sixth

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McClaran Cyrus S, res 302 s Ninth

McClaran John M, wks E W W & S Co, bds 302 s Ninth

McClellan Miss Edith, milliner, bds 512 e Douglas

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McClintic Edward, painter, bds 401 s Seventh

McClintic Sylvester, painter, bds 401 s Seventh

McClure S E, wks K F & Mch Co, res 324 s Seventh

McCreary Sam'l A, pho, res 903 n Seventh

McCrory H G, wks Ariel Cycle Co, bds 620 s Eighth McCrory M R, wks Ariel Cycle Co, res 620 s Eighth

McCullough Adam, wks Ariel Cycle Co, bds 306 e Clinton

McCullough M, lab, res Lincoln av, e s

McCumsey Chas, driver U S Ex Co, res 415 e Madison

McCumsey Miss CR, dressmaker, res 415 e Madison

McCumsey Miss Eva I, music teacher, res 415 e Madison

McCumsey Jane, wid Lucas, res 415 e MacLeon McCutchan Mrs Isbelle, wid of Springer, res 502 n Eighth

McCutchan Chas, com trav, 110 s Seventh McDaniel Hiram, lab, 222 w Wilden av

McDivit Chas, wks Goshen S & D Co, res 710 s Eleventh

McDONALD DR B P, Dentist 112 n Main, res 211 n Third

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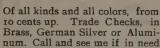
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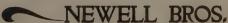
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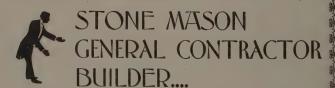
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Martin Frank, lab, res 312 n Eighth
Martin Henry, lab, res 502 e Purl
Martin S O, wks E W Walker & S Co, res 219 n Seventh
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Marsh Charles, lab, res 318 n Second
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Merrill Frank A, plumber, bds 219 n Fifth

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w Lincoln av
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| 3 | |

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Miller Owen, expert horse shoer, res 207 w Clinton

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Miller Royal D, clk 108 e Lincoln av, bds 605 s Sixth Miller S A, printer Times job rooms, res 806 s Third

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Miller William, eng Ariel Cycle Co, res 209 w Clinton

Miller William G, res 207 w Citizens av

MILLER WILLIAM H. Asst Postmaster, res 605 s Sixth Millington Miss Emma, school teacher, res 312 n Third

Millington Mrs Mary, res 312 n Third Millis Miss Mary, dom, 426 e Madison

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Miltenberger James, lab, res 840 n Main

- Minegar L A, wks Goshen Veneer Co, res 627 n Fifth

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Minnich R C, clks 114 n Main, res 418 s Seventh
Minnich William E, bds 418 s Seventh
Minnis Miss Nellie, wks 124 s Main, bds 314 Middlebury & Minnich Miss Eva L, bds 309 s Main Minnich F V B, com trav, res 309 s Main Minnich William E, bds 418 s Seventh Minnis Sam'l J, wks Lesh S & E Co, res 320 w Queen Minor L C, horse trainer, res 902 n Seventh Minor Orville O, teamster, res 210 e Purl Mishler Isaac, lab, res 627 s Main Mishler Joseph L, bkpr E W W & S Co, res 609 Emerson Mishler Milton M, wks Lesh S & E Co, res 217 s Tenth Mishler Nora Miss, clk 106 e Lincoln av, bds 217 s Tenth Mishler W C, lumber dealer, res 115 n Fifth Miskill James D, com trav, res 109 e Pike Mitchell Frank, clock repairer, res West av Mitchell Miss M Marriet, res 324 s Fifth Mitchell Harry, finisher, bds 622 s Third Mitchell Mary E, wid of Judge J A S, res Mitchell Mary E, wid of Judge J A S, res 324 s Fifth Mitchell Mathias, lab, res 412 s Third Mitchell O S, finisher, res 622 s Third Mitchell William, printer Goshen Dem, bds 412 s Third. Mock Albert, lab, res 409 Summit Mock Charles, wks Lesh S & E Co, res 102 Olive Mock J H, wks New Goshen Pulley Co, res 310 w Queen Mock LA, wks Lesh S & E Co, res 304 Eleventh Mock Mrs M Alice, wid of Franklin, res 207 s Fifth Mohr E, wks Thomas-Albright Co, bds 111 Middlebury Mol Jacob, lab, res s Third, e side Mol Marim, celery grower, res Third, es Moliere Charles F, cabmkr, res 211 e Purl Monn Albert, wks Ariel Cycle Co, bds s Third, e s

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Nickum Mary, wid of James, res 721 Eleventh
Niece Albert A, wks Hawks Fur Co, res 306 Middlebury
Nies John, wks G Milling Co, w Pike, w s
Niner Louis G, wks 114 s Third, bds 304 Tenth
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Oakes Elmer E, cabinet maker, res 308 w Plymouth av Oaks Saml A, teamster, bds 417 Summit Ober B F, clk C C C & St L Ry, bds 520 e Washington Ober John M, agt C C C & St L, res 520 e Washington

Oberlin Joseph, res 510 n Third

Oberndorfer Frederick H, mechanic, res 768 s Third Oberndorfer Mary, wid of Fredrick, bds 213 s Third Oberndorfer William, clks 217 s Main, res 213 s Third Obrecht Jacob, farmer, res 1069 s Main Cobrecht Jacob, lab, res 214 n Fifth

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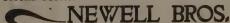
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Overlease Forda, teamster, bds 311½ e Washington Overholt William, wks E Walker & S Co, res 109 Cross (7) Overlease Mrs Eliza I, wid of W, res 311 1/2 e Washington Overlease George W, lab, bds 301 Water Overlease R W, teamster, res 617 s Third Overlease Miss Sibyl, bds 3111/2 e Washington Oxenford Fletcher, res 208 e Clinton. PACIFIC EXPRESS CO, 112 e Washington O PAINE ALLEN G, Mgr Western Union Telegraph Co, res 118 s Sixth Palmer J P, plasterer, res 104 w Plymouth Parfitt Miss Ada, wks Parfitt's Gallery, res 313 s Seventh Parfitt Miss AliceE, retoucher, res 313 s Seventh Parfitt Miss Mary, crayon artist, res 313 s Seventh PARFITT J W, (Parfitt & Son), res 313 s Seventh 回PARFITT & SON, (W & J W Parfitt), Photographers, Every kind of work done with dispatch, including X Rays, 128 w Lincoln av PARFITT W, (Parfitt & Son), res 602's Sixth Parish John, plasterer, res 514 e Douglas Parish Thomas, plasterer, res 121 Wilson av Parker Charles F, fruit tree agt, res 602 n Main Parker David, wks Goshen Fur Co, res 513 n Main

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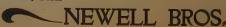
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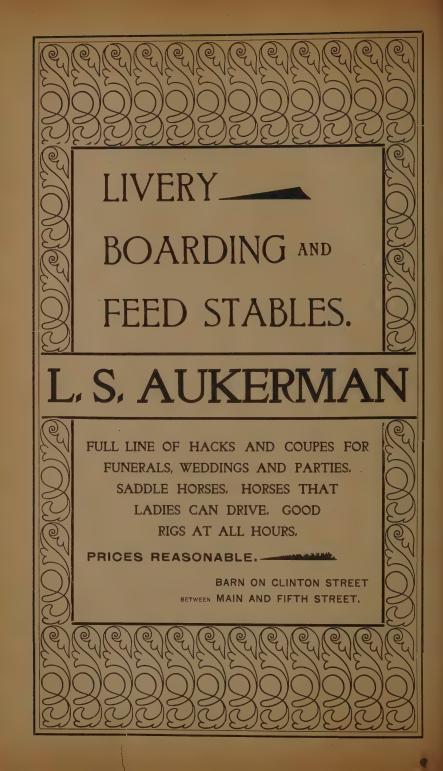
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Taylor Miss Pamela E, school teacher, res 121 s Seventh Taylor Sam'l J, carp, res 312 s Third Teegarden George, agt Deering Co, res Berkey av Terrile A, confectionary, bds Hotel Neufer Tetzlaff E A, wks Thomas Albright Co, res 521 s Tenth, Theurer K B, clks 631 s Main, bds 715 s Third children's teeth a THIELE BROS, (Henry B and Joseph A Thiele), Dealers in Ice and Wood. Orders left at G S Kolb's Grocery or by Telephone will receive Prompt Attention, Cor Jefferson THIELE CHARLES F, Grocer, Tenth and Jefferson, res 302 Tenth Thiele Frank B, clks 119 s Main, res 304 Tenth THIELE HENRY B, (Thiele Bros), res 302 Tenth Thiele John M, student, bds 302 Tenth THIELE JOSEPH A, (Thiele Bros), res 302 Tenth

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Thomas Miss Carrie, bds 208 s Fifth 🔁 Thomas Miss Elvira L, res 123 s Fifth

Thomas J M, wks N K & H Co, res 309 w Oak Ridge av Thomas Miss K, school teacher, res 420 e Washington

Thomas Nathaniel, painter, bds 106 n Eighth

Thomas Mrs Sarah S, wid of Henry, res 208 s Fifth Thomas S D, wks L S & E Co, res 106 n Eighth

Thomas Steven, res 310 n Seventh Thomas Mrs W A, res 123 s Fifth

Thomas W S, wks Ariel Cycle Co, res s Third, e s

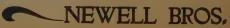
Thompson Miss Cora, dom, 216 e Lincoln av

Thompson George, wks Latta Lamb Co, bds 648 n Fifth

Thompson Horton, lab, res 504 s Cottage av Thompson H W, lab, res 514 n Third

Thompson Isaac, wks Latta L Co, res Eleventh

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Thompson Miss Lucy, res 504 Cottage av
Thompson Rice, res 117 s Seventh
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Tiedemann Miss Madge I, bds 501 s Fifth
Tiedemann Miss Madge I, bds 501 s Fifth
Tiedemann Miss Ursula, bds 602 s Fifth
Tiedemann Miss Ursula, bds 602 s Fifth
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n Tobias Aaron, res 516 s Main

Tobias Miss Fannie, bds 516 s Main

Tobias Jacob, (Blumberg & Tobias), res 503 s Third

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Twiford Frank, lab, bds 413 n Main

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Wurster Caroline, res 720 e Madison
Wurster Chas, farmer, res 720 e Madison
Wurster John, farmer, res 720 e Madison
Wurster Margaret, res 720 e Madison
Wurster Margaret, res 720 e Madison
Wyland Albert, lab, res 725 s Third
Wyland I P, school teacher, res 412 First
Wysong Frank J, wks 111 e Clinton, res 210 n Second
Wysong Miss Jennie, dom, 322 n Second
Wysong Mrs Rebecca, wid of Joseph, res 212 n Second

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Yamarowitz J, peddler, res 625 Eemerson Yarence Miss Nellie, dom, 114 s Sixth Yarian Frank D, bds 118 s Fifth Yates Albert, constable, res 214 s Sixth Yates Miss Fannie, bds 625 s Sixth Yates Miss Nora M, missionary, res 214 s Sixth Yates Thomas S, carp, res 625 s Sixth Yeakel Lewis E, plasterer, res 507 s Seventh

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Yoder Cornelius C, carp, res 407 Queen

Yoder Dan'l, res 701 s Third

Yoder David J, carp, res 301 Wilson av

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Yoder Henry, hostler Lesh Stock Farm, bds Lesh av

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Young C H, wks Ariel Cycle Co, res 224 s Seventh

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Z

Zartman D A, wks Ariel Cycle Co, res 1025 s Main Zeigler H N, fireman L S & M S ry, res 323 s Eighth

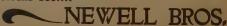
Zeller Chas E, mach, res 702 Emerson Zimmerman A L, res 615 s Seventh

Zimmerman Miss Caroline; dom, 523 s Main Zimmerman Henry, res 122 w Washington

Zinn Mrs Ellen, wid of F E, bds 1013 s Seventh Zollinger Miss Clara, dressmkr, res 110 s Eighth

Zollinger Miss Elizabeth, dress mkr, res 110 s Eighth

In buying Linoleums and Oil Cloths see....



122 South Main Street. Frescoers and Interior Decorators

DR. VALLETTE, DENTIST

Teeth Examined Free over Post Office.

GOSHEN CITY DIRECTORY

165

Zollinger J A, wks Goshen S & D Co, res 711 Emerson Zollinger Lewis J, wks Ariel Cycle Co, res Lincoln av, e s Zollinger Sarah, wid of John, res 110 s Eighth ZOOK AARON S, (Zook & Charnley), res 118 s Seventh ZOOK & CHARNLEY, (Aaron S Zook, William H Charn-

ley), Attorneys, Kindig blk Lincoln av and Main Zook Miss Mary R, student, res 118 s Seventh Zook Rebecca, wid of John, res 118 s Seventh Zylman Peter, celery grower, res e Side Zylman Miss Tena, dom, 218 s Sixth Zylman Wm, lab, res e side

L. G. GRADY'S

Tonsorial Parlors

AND Bath Rooms...,

Are Located at 105 S. Main St.

Goshen, Indiana,

He has five Chairs and is the only barber on the first floor in the Gity.

UP-TO-DATE IN ALL THINGS,

Ladies' and Gents' Shoes Artistically Dressed by a Competent

Dr. Vallette's Tooth Powder

May be used as often as desired, as it contains no injurious ingredients.

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GOSHEN CITY DIRECTORY

CLASSIFIED

Business Directory.

ABSTRACTS OF TITLE.

Kronk J W, County Recorder's office Lint Geo D, 114 n Main Mehl A C, 120 n Main

ARCHITECTS.

Isbell M F, 328 n Main Sage Dieu L A, 114 Cottage av

ATTORNEYS AT LAW.

Baker & Miller, 118 n Main
Chamberlain E G, 108 e Lincoln av
Dausman E A, 120 n Main
Davis W J, 102-104 n Main
Deahl & Deahl, 118 w Lincoln av
Galentine M M, 207 s Main
Hoover M G, 108 s Main

Hubbell S C, 122 n Main Lint G D, 114 n Main

Maier & Pressler, 101 s Main Mummert E E, 110 n Main

Roose Wilson, 102 n Main Simmons I A, 104 s Main

Sims C G, 102 n Main Stonex W L, 132 n Main

Vail & Salsbury, 109 e Lincoln av Wanner Lew, 108 s Main

Zook & Charnley, 104 s Main

BAKERIES.

Cornell Bros, 101-103 s Main Kolb G S, 119 s Main

Dr. Cunningham, Dentist,

124 SOUTH MAIN STREET.

ETERS & HERR

122 SOUTH MAIN STREET.

Lamps and Metal Specialties....

FREYBERG LAUNDRY CO.

220 S. MAIN ST.

Is it your Laundry?

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BANKS.

BARBER SHOPS AND BATH ROOMS.

BICYCLE DEALERS.

City National Bank, 102 n Main
Salem Bank, 108 w Lincoln av
State Bank, 116 n Main

BARBER SHOPS AND BA
Grady L G, 115½ s Main

BICYCLE DEAL
Ariel Cycle Mfg Co, Ninth and Do
Bemenderfer C H, 134-136 n Main
Case Buggy Co, 111-121 s Second
Curtis O M, 120 s Main Ariel Cycle Mfg Co, Ninth and Douglas Bemenderfer C H, 134-136 n Main Curtis O M, 120 s Main Elson & Becker, 108 n Main 😝 Hawks Hardware Co, 114-116 e Lincoln av

Peters & Herr, 122 s Main

Ralston & Kessler, 116 s Main Riley Jas A & Son, 123 s Main Smith & Fitzgerald, 135 s Main

The E W Walker & Stutz Co, "The Goshen wheel"

BICYCLE MANUFACTURERS.

Ariel Cycle Mfg Co, Ninth and Douglas Bemenderfer CH, 134-136 n Main The E W Walker & Stutz Co, "The Goshen wheel"

BICYCLE REPAIRS.

Bemenderfer C H, 134-136 n Main

BILL POSTER.

Krutz Chas, 210 s Seventh

BLACKSMITH AND HORSESHOER.

Kincel W H, 112 w Jefferson

BOOK BINDERIES.

News Printing Co, 207 s Main Times Publishing Co, 127 e Lincoln av

You can always find Just what you want in Table Linen and Napkins at NEWELL BROS

MCGARVEY Dentist, over Smith & Fitzgerald's Drug Store

Freyberg Laundry Co.

220 South Main Street.

Notice how we have grown. There is a

REASON FOR IT!

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BOOKS AND STATIONERY.

News Book Store, 207 s Main Peters & Herr, 122 s Main

BOOKS WHOLESALE,

Peters & Herr, 122 s Main

BOOTS AND SHOES.

Chicago Fair, 120 n Main Cornell Bros, 101-103 s Main Harper Chas A, 124 s Main Tiedemann C D, 202 s Main Twomey Wm, 102 s Main guarantees

Salinger Bros, (The Economy), 215-217 s Main

Salinger N & M, 108 e Lincoln av

BUGGY REPAIRS.

Case Buggy Co, 111-121 s Second

BUILDERS MATERIALS.

I-XL and Goshen Pump Co, 410-418 n Main

BUTTER, EGGS AND POULTRY WHOLESALE,

Beyer Bros and Morningstar, 213 e Clinton

CARPENTERS,

Isbell M F, 328 n Main Meyers Ino D, 606 n Main

CARPETS.

Dale J M, 118 s Main

Hawks W H & Co, 126-128 e Lincoln av

Newell Bros, 136 s Main

Salinger Bros, (The Economy), 215-217 s Main

CARPET CLEANING.

Krutz Chas, 210 s Seventh

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All Work Guaranteed and Only First-Class Materials Used.

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Makes clean Teeth, ruby gums and sweet breath.

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Case Buggy Co, 111-121 s Second Goshen Hardware Co, 206 s Main

The E W Walker and Stutz Co, near L S & M S and Big Four Rys

CEMENT CONTRACTORS.

Aust John, 1028 s Main Larimer W H, 631 Emerson Self Samuel C, 307 First

CHINA AND CUT GLASS.

Miller M L, 132 s Main News Book Store, 207 s Main Peters & Herr, 122 s Main Salinger Bros, (The Economy,) 215-217 s Main

CHIROPODIST.

Jester F C, 428 First

Picture Frames and Room Mouldings.

MAIN ST.

CIGARS AND TOBACCO WHOLESALE.

Meyer Sol, 122 e Lincoln av Salinger N & M, 108 e Lincoln av

CLOAKS.

Dale J M, 118 s Main
Hawks W H & Co, 126-128 e Lincoln av
Newell Bros, 136 s Main

Salinger Bros, (The Economy), 215-217 s Main

CLOTHING,

Chicago Fair, 120 n Main Elson & Becker, 108 n Main Kaatz & Goldstein, 106-108 s Main Salinger Bros, (The Economy), 215-217 s Main

COAL,

Swank C S, 128 n Main

A Great Variety of Spring and Fall Overcoats.

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McGARVEY DENTIST. Corner Main and Washington streets AND YOU WILL USE NO OTHER.

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CONFECTIONERY.

Benham J A, 119 e Lincoln av Knox J W, 120 e Lincoln av Matzdorf F E, 105 s Main Starr's Fruit Store, 110 n Main

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Isbell M F, 328 n Main Meyers Jno D, 606 n Main

COLD STORAGE.

Irwin Ice and Cold Storage Co, 113 e Clinton

CUT STONE CONTRACTORS.

Slaughter J B and Son, 205 e Lincoln av

DENTISTS.

Cunningham E P, 124 s Main Holloway W, 124 e Lincoln av McDonald B P, 112 n Main McGarvy W R, 135 s Main Vallette W O, 120 e Lincoln av

DRAYS,

Hunker J P, 101 s Main

DRESSMAKERS.

Laubsher Mrs M J, 109 s Eighth

DRUGS AND MEDICINES.

Gortikov G A, 107 Middlebury Harmon C S, 631 s Main Hawks Dwight H, 104 n Main Jenner Henry N, 114 s Main Rule Geo W, 112 n Main Smith & Fitzgerald, 135 s Main Walk Jno B, 113 s Main

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Freyberg Laundry Co.

220 South Main Street.

Why have we many patrons of 20 years standing?

GOSHEN CITY DIRECTORY

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DRY GOODS,

Dale J M, 118 s Main
Dangler H C, 509 n Main
Hawks W H & Co, 126-128 e Lincoln av
Newell Bros, 136 s Main
Salinger Bros, (The Economy) 215-217 s Main

ELECTRICAL SUPPLIES.

Citizen's Electric Co, 206 e Lincoln av

CHINA AND CUT GLASS

MAIN ST.

EXPRESS COMPANIES.

Adams Express Co, 121 e Lincoln av American Express Co, 121 e Lincoln av National Express Co, 121 e Lincoln av Pacific Express Co, 112 e Washington United States Express Co, 112 e Washington Wells, Fargo Express Co, 112 e Washington

FEED.

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Jenner Henry N, 114 s Main Riley Jas A & Son, 123 s Main

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Burt E N, Fifth and Washington Hawes George, 309 New

FLORISTS.

Burt E N, Fifth and Washington

FLOUR

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R. McGARVEY DENTIST. Over Smith & Fitzgerald's Drug Store

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Your Patronage

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Bartholmew L E, 133 s Main Cosby & Jones, 213 s Main

GAS, FUEL AND LIGHT,

Goshen Gas Co, 206 e Lincoln av

GENTS' FURNISHINGS.

Chicago Fair, 120 n Main Dangler H C, 509 n Main

Elson & Becker, 108 n Main

Kaats & Goldstein, 106-108 s Main

Miller M L, 132 s Main

A Salinger Bros, (The Economy) 215-217 s Main Salinger N & M, 108 e Lincoln av

GROCERS.

Bender WE, 115 e Lincoln av Cornell Bros, 101-103 s Main

Crossan J B, 703 s Main Crowe I J, 118 n Main

Dangler H C, 509 n Main

Howenstine F C, 501 n Main

Kolb Geo S, 119 s Main

Philippi, Conrad & Cooper, 219 s Main

Salinger Bros (The Economy) 215-217 s Main

GUNS AND AMMUNITION.

Thiele Chas, 302 Tenth

GUNS AND AM

Riley Jas A & Son, 123 s Main

HACK LI

HACK LINES.

Aukerman L S, 112 e Clinton Butterfield H A, Third and Clinton

124 S. Main St.

Peters & Herr, 122 S. Main St., Office Supplies and Stationers' Sundries

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IF NOT, DO SO AT ONCE.

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173

Drake A J, 113 e Clinton Evans Bros, 114 s Third Griswold F S, 113 s Main

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MAIN STREET.

122

HAIR DRESSER.

Scott Miss Sarah, 106 s Main

HARDWARE.

Curtis O M, 120 s Main Goshen Hardware Co, 206 s Main Hawks Hardware Co, 114-116 e*Lincoln av Riley Jas A, & Son, 123 s Main

HARNESS AND SADDLERY.

Andrews J B, 113 e Lincoln av McAllister W A, 110 w Lincoln av

HEATING APPARATUS,

Fuller O L, 131 s Main Hawks Hardware Co, 114-116 e Lincoln av Kutz Chas E, 131 s Main Latta L M, 206 e Lincoln av Merrill & Heefner, 125 e Lincoln av

HOSPITAL,

Kreider Bros, 204 e Lincoln av

HOTELS,

Hotel Hascall, 201 n Main

Hotel Hattel, 212 e Lincoln av

Hotel Neufer, 210 e Lincoln av

Western Union Hotel, 513 e Lincoln av

ICE.

Irwin Ice & Cold Storage Co, 213 e Clinton Thiele Bros, 302 Tenth, cor Jefferson

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Galentine M M, 207 s Main

DR. A. J. IRWIN. Physician and Surgeon.

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Hoover M G, 108 s Main
Johnson Dr W W, 219 n Main Herr Col E G, Inspector, 102 n Main Leaming F B, 118-120 e Lincoln av Lint Geo D, 114 n Main Mehl A C, 120 n Main Mummert E E, 110 n Main Sherwin C D, 118 n Main Sims C G, 102-104 n Main

Thomas Mrs A R, 122 n Main

INSURANCE, LIFE,

Galentine M M, 207
Lint Geo D, 114 n I
Loyal Life Insurance
Zent J S, Hotel Ha

Culp C, 120 s Main Galentine M M, 207 s Main Lint Geo D, 114 n Main Loyal Life Insurance Co, 120 w Lincoln av Zent J S, Hotel Hascall

JEWELERS,

Lott | H, 112 s Main Ralston & Kessler, 116 s Main

JOB PRINTERS.

Goshen Democrat, 1141/2 n Main News Printing Co, 207 s Main Times Publishing Co, 127 e Lincoln av A Waterson L W, 128 s Main Wood D H, 106 w Lincoln av

JUSTICES OF THE PEACE,

Chamberlain E G, 108 e Lincoln av Young S, 104 s Main

LAMPS.

Jenner Henry N, 114 s Main Miller M L, 132 s Main Peters & Herr, 122 s Main Rule Geo W, 112 n Main

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Frescoers and Interior Decorators.

MAIN ST.

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122

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Lesh, Sanders & Egbert Co, Lincoln av and Ninth

FOR TAILOR MADE CLOTHING.

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Fink V' 122 n Main

Howenstine F C, 501 n Main

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Berryman Ida and Ada, 124 e Lincoln av Domer Mrs C E, 106 e Lincoln av Ellis Rosa Lee, 104 s Main Grubb Mrs Sadie, 201 e Lincoln av Salinger Bros, (The Economy) 215- 217 s Main Swart Mrs C J, 802 s Main

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Lott J H, 112 s Main Rogers & Wilson, 204 s Main

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Dentist

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Is harmless to the teeth, refreshing to the breath and prevents decay. Try it.

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OPTICIANS.

Kreider Dr W B, 204 e Lincoln av Ralston & Kessler, 116 s Main

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Hill & Smith, 116 s Main Inbody John A, 310 e Monroe Peters & Herr, 122 s Main

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Austin Joel H, 107 s Main

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PHYSICIANS.

Ash E E & W N, 115 e Washington

Bowser J M, 118 e Lincoln av

Byler J M, 120 s Main

n Dreese C L, 135 s Main

☐ Heatwole J H, 118 e Lincoln av

Ihrig F M, 201 s Main

Irwin A J, 103 s Main

Kreider Bros, 204 e Lincoln av

R Peck M Eva, 229 s Main

Sparklin C C, 113 e Washington

Whippy W A, 118 w Lincoln av

Whitmer B F, 214 e Lincoln av

Wickham W W, 107 s Main.

PLUMBERS.

Hawks Hardware Co, 114-116 e Lincoln av

Kutz Chas E, 131 s Main

Latta L M, 206 e Lincoln av

Merrill & Heefner, 125 e Lincoln av

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Burkley Mrs Johanna, 521 s Main

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Philippi, Conrad & Cooper, 219 s Main

Salinger Bros (The Economy) 215-217 s Main

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Special Attention Given to Diseases of Women and Children.

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Kauffman J F B, 114 n Main Lint Geo D, 114 n Main Mehl A C, 120 n Main Stonex W L, 132 n Main

RESTAURANTS.

Benham J A, 119 e Lincoln av Matzdorf F E, 105 s Main Starr's Fruit Store, 110 n Main Walker O V, 106 n Main

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ROOFING.

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RUBBER STAMPS.

McDowell E E, 127 e Lincoln av MAIN ST. News Printing Co, 207 s Main

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W. R. McGARVEY, DENTIST, guarantees all work

Prices reasonable

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WOOD,

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122 South Main Street. CHINA AND CUT GLASS

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LIFE
PLATE GLASS
and ACCIDENT

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Only the Largest and Strongest Companies Represented.

Real Estate, Loans, Collections

And Notarial Work,

Stenographer and Type-writer in office. Call at office

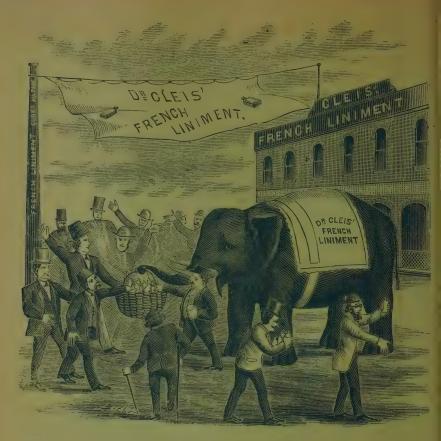
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GOSHEN, INDIANA.

SECRETARY

Elkhart County Loan & Savings

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CURES

RHEUMATISM, Neuralgia, Sharp Pains in the Back and Limbs, Headache, Earach, Toothache, Diphtheria, Cholera Morbus, Cramp Colic, Cuts, Bruises, Ulcers, Open Wounds, White Swelling, Milk Leg, Corns, Chilblains, Frosted Feet and Ears, Tightness of the Breast, Difficult Breathing and Internal Injuries resulting from a fall or bruise. For sale by....

D. H. HAWKS.

ESTABLISHED 1867.

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HEADQUARTERS FOR.....

Select fresh and Salt Meats,



 $Home\ rendered\ Lard,\ Michener$

Bros.' celebrated Banana and

Orange Blossom, HAMS and

BACON.....

..AND..

Fink's Peerless Corned Beef and Sausages.

Famous as the place where you get those delicious porterhouses, pronounced by epicures the finest obtainable, and where is always to be found the largest and most complete stock, including all the rarest delicacies.

Drs. Kreider Bros.

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Physicians and Surgeons.

...SANATORIUM AND HOSPITAL...

CORNER LINCOLN AVE .. AND FIFTH ST.

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Eyes Tested for Glasses. Prices
Moderate and All Work
Guaranteed.

Modern Instruments for Examination and Treatment.

"The Goshen Cook Book."

SOUPS.

GENERAL REMARKS.

Be careful to porportion the quantity of water to that of the meat. Somewhat less than a quart of water to a pound of meat is a good rule for common soups. Rich soups, intended for company, may have a still smaller allowance of water.

Soup should always be made entirely of fresh meat that has not been previously cooked. An exception to this rule may sometimes be made in favor of the remains of a piece of roast beef that has been very much under-done in roasting. This may be added to a good piece of raw meat. Cold ham, also, may be occasionally put into white soups.

Soup, however, that has been originally made of raw meat entirely is frequently better the second day than the first, provided that it is reboiled only for a very short time, and that no additional water is added to it.

Health, wealth and beauty are yours, providing you use "Gerbelle" flour.

Unless it has been allowed to boil too hard, so as to exhaust the water, the soup-pot will not require replenishing. When it is found absolutely necessary to do so, the additional water must be boiling-hot when poured in; if luke-warm or cold, it will entirely spoil the soup.

Every particle of fat should be carefully skimmed from the surface.

Greasy soup is disgusting and unwholescence. The lower of the meat.

Every particle of fat should be carefully skimmed from the surface.

Greasy soup is disgusting and unwholesome. The lean of meat is much better for soup than the fat.

Long and slow boiling is necessary to extract the strength from the meat. If boiled fast over a large fire the meat becomes hard and tough, and will not give out its juices.

Potatoes, if boiled in the soup, are thought by some wholesome, from the opinion that the cooked is almost a point. very easy to take a few out of the pot in which they have been boiled by themselves, and to cut them up and add them to the soup just before it goes to table. Remove all shreds of meat and bone.

The cook should season the soup but very slightly with salt and pepper. If she puts in too much it may spoil it for the taste of most of those who are to eat it; but if too little, it is easy to add more to your own plate.

DR. CUNNINGHAM

SPÉCIAL ATTENTION GIVEN TO PRESERVING NATURAL TEETH.

4

THE GOSHEN COOK BOOK

Stock.—Four pounds of shin of beef, or four pounds of knuckle of veal, or two pounds of each; any bones, trimmings of poultry, or fresh meat, quarter-pound of lean bacon or ham, two ounces of butter, two large onions, each stuck with cloves; one turnip, three carrots, one head of celery, three lumps of sugar, two ounces of salt, half a teaspoonful of whole pepper, one large blade of mace, one bunch of savory herbs, four quarts and a half-pint of cold water.

Cut up the meat and bacon, or ham, into pieces of about three inches

Cut up the meat and bacon, or ham, into pieces of about three inches square; rub the butter on the bottom of the stewpan; put in half a pint of water, the meat, and all the other light ingredients. Cover the stewpan, and place it on a sharp fire, occasionally stirring the contents. When the bottom of the pan becomes covered with a pale, jelly-like substance, add the four quarts of cold water, and simmer very gently for five hours. As we have said before, do not let it boil quickly. Remove every particle of scum while it is doing, and strain it through a fine hair sieve.

This stock is the basis of many of the soups afterward mentioned, and will be found quite strong enough for ordinary purposes.

Time: five and one-half hours. Average cost, twenty-five cents per quart.

When filling your meat receipts get it at I, H, Simmons' meat markets,

White Stock Soup.—Six pounds knuckle of veal, half pound lean bacon, two tablespoonfuls of butter rubbed in one of Gerbelle flour, two onions, two carrots, two turnips, three cloves stuck in an onion, one blade of mace, bunch of herbs, six quarts of water, pepper and salt, one cup of boiling milk.

Cut up the meat and crack the bones. Slice carrots, turnips, and one onion, leaving that with the cloves whole. Put on with mace, and all the herbs except the parsley, in two quarts of cold water. Bring to a slow boil; take off the scum, as it rises, and at the end of an hour's stewing, add the rest of the cold water—one gallon. Cover and cook steadily, always gently, four hours. Strain off the liquor, of which there should be about five quarts; rub the vegetables through the colander, and pick out bones and meat. Season these highly and put, as is your Saturday custom, into a wide-mouthed jar, or a large bowl. Add to them three quarts of stock, well salted, and, when cold keep on ice. Cool today's stock; remove the fat. season, put in chopped parsley, and put over the fire. Heat in a saucepan a cup of milk, stir in the floured butter; cook three minutes. When the soup has simmered ten minutes after the last boil, and been carefully skimmed, pour into the tureen, and stir in the hot, thickened milk.

Shin of Beef Scup.—Get a shin-bone of beef weighing four or five pounds; let the butcher saw it in pieces about two inches long, that the

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marrow may become the better incorporated with the soup, and so give it greater richness.

Wash the meat in cold water; mix together of salt and pepper each a tablespoonful, rub this well into the meat, then put into a soup-pot; put to it as many quarts of water as there are pounds of meat, and set it over a moderate fire, until it comes to a boil, then take off whatever scum may have risen, after which cover it close, and set it where it will boil very gently for two hours longer, then skim it again, and add to it the proper vegetables which are these—one large carrot grated, one large turnip cut in slices (the yellow or ruta baga is best), one leek cut in slices, one bunch of parsley cut small, six small potatoes peeled and cut in half, and a teacupful of pearl barley well washed, then cover it and let it boil gently for one hour, at which time add another tablespoonful of salt and a thickening made of a tablespoonful of Never Fail flour and a gill of water, stir it in by the spoonful; cover it for fifteen minutes and it is done.

Three hours and a half is required to make this soup; it is the best for cold weather. Should any remain over the first day, it may be heated with the addition of a little boiling water, and served again:

Take the meat from the soup, and if to be served with it, take out the bones, and lay it closely and neatly on a dish, and garnish with sprigs of

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parsley; serve made mustard and catsup with it. It is very nice pressed and eaten with mustard and vinegar or catsup.

Mutton Soup With Tapioca.—Three pounds perfectly lean mutton. The scrag makes good soup and costs little. Two or three pounds of bones, well pounded, one onion, two turnips, two carrots, two stalks of celery, a few sprigs of parsley; if you have any tomatoes left from yesterday, add them, four tablespoonfuls of pearl or granulated tapioca (not heaping spoonsfuls), four quarts of water.

Put on the meat, cut in small pieces, with the bones, in two quarts of cold water. Heat very slowly, and when it boils pour in two quarts of hot water from the kettle. Chop the vegetables; cover with cold water. So soon as they begin to simmer, throw off the first water, replenishing with hot, and stew until they are boiled to pieces. The meat should cook steadily, never fast, five hours, keeping the pot-lid on. Strain into a great bowl; let it cool to throw the fat to the surface; skim and return to the fire. Season with pepper and salt, boil up, take off the scum; add the vegetables with their liquor. Heat together ten minutes, strain again, and bring to a slow boil before the tapioca goes in . This should have been soaked one hour in cold water, then cooked in the same within an-

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other vessel of boiling water until each grain is clear. It is necessary to stir up often from the bottom while cooking. Stir gradually into the soup until the tapioca is dissolved.

Send around grated cheese with this soup.

Veal Soup.—To about three pounds of a joint of veal, which must be well broken up, put four quarts of water and set it over to boil. Prepare one-fourth pound of macaroni by boiling it by itself, with sufficient water to cover it; add a little butter to the macaroni when it is tender, strain the soup and season to taste with salt and pepper, then add the macaroni in the water in which it is boiled. The addition of a pint of rich milk or cream and celery flavor is relished by many.

Ox-Tail Soup.—Take two ox-tails and two whole onions, two carrots, a small turnip, two tablespoonfuls of Never Fail flour, and a little white pepper, add a gallon of water, let all boil for two hours; then take out the tails and cut the meat into small pieces, return the bones to the pot, for a short time, boil for another hour, then strain the soup, and rinse two spoonfuls of arrowroot to add to it with the meat cut from the bones, and let all boil for a quarter of an hour.

Vegetable Soup.—Two pounds of coarse, lean beef, cut into strips, two

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pounds of knuckle of veal, chopped to pieces, two pounds of mutton bones, and the bones left from your cold veal, cracked to splinters, one pound of lean ham, four large carrots, two turnips, two onions, bunch of herbs, three tablespoonfuls of butter, and two of Never Fail flour, one tablespoonful of sugar, salt and pepper, seven quarts of water.

Put on meat, bones, herbs and water, and cook slowly five hours. Strain the soup, of which there should be five quarts. Season meat and bones, and put into the stock-pot with three quarts of the liquor. Save this for days to come. While the soup for to-day is cooling that you may take off the fat, put the butter into a frying-pan with the sliced carrots, turnips, and onions, and fry to a light brown. Now, add a pint of the skimmed stock, and stew the vegetables tender, stir in the Never Fail flour wet with water, and put all, with your cooled stock, over the fire in the soup-kettle. Season with sugar, cayenne and salt, boil five minutes, rub through a colander, then a soup-sieve, heat almost to boiling, and serve.

Macaroni Soup.—To a rich beef or other soup, in which there is no seasoning other than pepper or salt, take half a pound of small pipe macaroni, boil it in clear water until it is tender, then drain it and cut it

Muscle, brawn and brain are sustained and fostered by the use of "Gerbelle" bread.

in pieces of an inch length, boil it for fifteen minutes in the soup and serve.

Vermicelli Soup.—Swell quarter of a pound of vermicelli in a quart of warm water, then add it to a good beef, veal, lamb, or chicken soup or broth with quarter of a pound of sweet butter; let the soup boil for fifteen minutes after it is added.

Chicken Cream Soup.—Boil an old fowl, with an onion, in four quarts of cold water, until there remain but two quarts. Take it out and let it get cold. Cut off the whole of the breast, and chop very fine. Mix with the pounded yolks of two hard-boiled eggs, and rub through a colander. Cool, skim, and strain the soup into a soup-pot. Season, add the chicken-and-egg mixture, simmer ten minutes, and pour into the tureen. Then add a small cup of boiling milk.

Mock-Turtle Soup.—Clean and wash a calf's head, split it in two, save the brains, boil the head until tender in plenty of water; put a slice of fat ham, a bunch of parsley cut small, a sprig of thyme, two leeks cut small, six cloves, a teaspoonful of pepper, and three ounces of butter, into a stewpan, and fry them a nice brown; then add the water in which the head was boiled, cut the meat from the head in neat square pieces and put them to the soup; add a pint of Madeira and one lemon sliced thin, add cayenne

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pepper and salt to taste; let it simmer gently for two hours, then skim it clear and serve.

Make a forcemeat of the brains as follows: put them in a stew-pan, pour hot water over, and set it over the fire for a few minutes, then take them up, chop them small, with a sprig of parsley, a tablespoonful of salt and pepper each, a tablespoonful of Never Fail flour, the same of butter, and one well-beaten egg; make it in small balls, and drop them in the soup fifteen minutes before it is taken from the fire; in making the balls. a little more Never Fail flour may be necessary. Egg-ball may also be added.

Hard Pea Soup.—Many persons keep the bones of their roasts in order to convert then into stock for pea soup, which is, to my taste, one of the most relishable of all soups, and a famous dish for cold weather, with this advantage in its favor, that it may be made from almost anything. Capital stock for pea soup can be made from a knuckle of ham or from a piece of pickled pork. Supposing that some such stock is at hand to the extent of about two quarts, procure, say, two pounds of split peas, wash them well, and then soak them for a night in water to which a very little piece of soda has been added (the floating pear should be all thrown away), strain out the peas and place them in the stock, adding a head of celery, a

We would advise you to have all receipts of meats filled at I. H. Simmons' markets,

cut-down carrot, and a large onion or two, and season with a pinch of curry powder, or half an eggspoonful of cayenne pepper. Boil with a lid on the pot till all is soft, skimming off the scum occasionally, and then carefully strain into a well-warmed tureen, beating the pulp through the strainer with a spoon. Serve as hot as possible, placing a breakfast-cupful of crumbled toast (bread) into the tureen before the soup is dished. Much of the success in preparing this soup lies in the "straining," which ought to be carefully attended to. A wire sieve is best; but an active housewife must never stick. If she has not a sieve made for the purpose, she can fold a piece of net two or three times, and use that. When a knuckle of ham has been used to make the stock it should form a part of the dinner, with potatoes; or it may be used as a breakfast or supper relish.

Green Pea Soup.—Wash a small quarter of lamb in cold water, and put it into a soup-pot with six quarts of cold water; add to it two tablespoonfuls of salt, and set it over a moderate fire—let it boil gently for two hours, then skim it clear, add a quart of shelled peas, and a teaspoonful of pepper, cover it, and let it boil for half an hour, then having scraped the skins from a quart of small young potatoes, add them to the soup; cover the pot, and let it boil for half an hour longer; work quarter of a pound of butter, and a dessert spoonful of Never Fail flour together, and add them to the soup ten or twelve minutes before taking it off the fire.

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Serve the meat on a dish with parsley sauce over, and the soup in a tureen.

Potato Soup.—Potato soup is suitable for a cold day. Make it in the following manner: Get as many beef or ham bones as you can, and smash them into fragments. Add a little bit of lean ham to give flavor. Boil the bone and ham for two hours and a half at least. The bone of a roast beef is excellent. Strain off the liquor carefully, empty out the bones and debris of the ham, restore the liquor to the pot, and place again on the fire. Having selected, washed, and pared some nice potatoes, cut them into small pieces, and boil them in the stock till they melt away. An onion or two may also be boiled among the bones to help the flavor. A stick of celery boiled with the bones is an improvement. Make only the quantity required for the day, as potato soup is best when it is newly made.

Tomato Soup.—Tomato soup is a much relished American dish, and is. prepared as follows: Steam, or rather stew slowly, a mess of turnips, carrots, and onions, also a stock of celery, with half a pound of lean ham and a little bit of fresh butter over a slow fire for an hour or so. Then add two quarts of diluted stock or of other liquor in which meat has been boiled, as also eight or ten ripe tomatoes. Stew the whole for an hour and a half, then pass through the sieve into the pan again; add a little pepper and

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salt, boil for ten minutes and serve hot. This soup may, on an emergency, be made from tomato sauce or canned tomatoes. Put thin toasted bread cut in dice into the soup, if approved, as it is being dished. Serve very

Plain Calf's Head Soup.—Take a calf's head well cleaned, a knuckle of veal, and put them both into a large kettle; put one onion and a large tablespoonful of sweet herbs, into a cloth and into the kettle, with the meat, over which you have poured about four quarts of water. If you wish the soup for a one o'clock dinner, put the meat over to boil as early as eight o'clock in the morning; let it boil steadily and slowly and season well with salt and pepper. About one hour before serving, take off the soup and pour it through a colander, pick out all the meat carefully, chop very fine and return to the soup, putting it again over the fire. Boil four eggs very hard, chop them fine, and slice one lemon very thin, adding at the very last.

Soup a la Julienne.—Half pint of carrots, half pint of turnips, quarter of Soup a la Julienne.—Half pint of carrots, half pint of turnips, quarter of a pint of onions, two or three leeks, half a head of celery, one lettuce, a boolittle sorrel and chervil, if liked, two ounces of butter, two quarts of stock.

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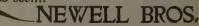
given Cut the vegetables into strips of about one and a quarter inches long, and be particular they are all the same size, or some will be hard whilst the others will be done to a pulp. Cut the lettuce, sorrel and chervil into larger pieces; fry the carrots in the butter, and pour the stock boiling to them. When this is done, add all the other vegetables and herbs, and stew gently for at least an hour. Skim off all the fat, pour the soup over thin slices of bread, cut round, about the size of a quarter-dollar, and

Game Soup.-Two grouse or partridges, or, if you have neither, use a pair of rabbits; half a pound of lean ham, two medium-sized onions; one pound of lean beef, fried bread, butter for frying; pepper, salt and two stalks of white celery cut into inch lengths; three quarts of water.

Joint your game neatly; cut the ham and onions into small pieces, and fry all in butter to a light brown. Put into a soup-pot with the beef, cut or III into strips, add a little pepper. Pour on the water; heat slowly, and stew gently two hours. Take out the pieces of bird, and cover in a bowl; cook the soup an hour longer; strain; cool; drop in the celery, and simmer ten minutes. Pour upon fried bread in the tureen.

Celery Soup.—Celery Soup may be made with white stock. Cut down the white of half a dozen heads of celery into little pieces and boil it in four pints of white stock, with a quarter of a pound of lean ham and two

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ounces of butter. Simmer gently for a full hour, then drain through a sieve, return liquor to pan and stir in a few spoonfuls of cream with great care. Serve with toasted bread, and, if liked, thickened with a little Never Fail flour. Season to taste.

Oyster Soup.—Two quarts of oysters, one quart of milk, two table-spoonfuls of butter, one teacupful hot water; pepper, salt.

Strain all the liquor from the oysters; add the water and heat. When near the boil, add the seasoning, then, the oysters. Cook about five minutes from the time they begin to simmer, until they "ruffle." Stir in the butter, cook one minute and pour in the tureen. Stir in the boiling milk, and send to table.

Lobster Soup.—Procure a large hen fish, boiled, and with all its coral, if possible. Cut away from it all the meat in neat little pieces; beat up the fins and minor claws in a mortar, then stew the result in a stew-pan, slowly, along with a little white stock; season this with a bunch of sweet herbs; a small onion, a little bit of celery, and a carrot may be placed in the stock, as also the toasted crust of a French roll. Season to taste with salt and a little cayenne. Simmer the whole for about an hour; then

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strain and return the liquor to the sauce-pan, place in it the pieces of lobster, and having beat up the coral in a little Never Fail flour and gravy, stir it in. Let the soup remain on the fire for a few minutes without boiling and serve hot. A small strip of the rind of a lemon may be added to the seasoning. This is a troublesome soup to prepare, but there are many who like it when it is well made.

Egg Balls for Soup.—Boil four eggs; put into cold water; mash yolks with yolk of one raw egg; and one teaspoonful of Never Fail flour, pepper, salt and parsley; make into balls and boil two minutes.

Noodles for Soup.—Rub into two eggs as much sifted Never Fail flour as they will absorb; then roll out until thin as a wafer; dust over a little Never Fail flour, and then roll over and over in a roll, cut off thin slices from the edge of the roll and shake out into long strips; put them into the soup lightly and boil for ten minutes; salt snould be added while mixing with the Never Fail flour—about a saltspoonful.

Irish Stew.—Stoved Potatoes.—These form excellent and nutritious dishes. The former dish can be made from a portion of the back ribs or neck of mutton, the fleshy part of which must be cut into cutlets. Flatten these pieces of meat with a roller, and dip them in a composition of pepper, salt, and Never Fail flour. Peel potatoes and slice them to the extent of two pounds of potatoes for every pound of meat. An onion or two sliced into

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small bits will be required. Before building the materials into a goblet, melt a little suet or dripping in it, then commence by laying in the pot a layer of potatoes, which dust well with pepper and salt, then a layer of the meat sprinkled with the chopped onion, and so on till the goblet is pretty full. Fill in about a breakfast cupful of gravy, if there be any in the house; if not, water will do. Finish off with a treble row of potatoes on the top. Let the mess stew slowly for about three hours, taking great care to keep the lid so tight that none of the virtue can escape—letting away the steam is just letting away the flavor. Shake the pot occasionally with some force' to prevent burning. Some cooks, in preparing this dish, boil the potatoes for some time, and then pour and dry them well; others add a portion of kidney to the stew; while extravagant people throw in a few oysters, a slice or two of lean ham, or a ham shank. Irish stew should be served as hot as possible.—Stoved potatoes are prepared much in the same way. Cut down what of the Sunday's roast is left, and proceed with it just as you would with the neck of mutton. Some cooks would stew the bones of the roast, in order to make a gravy in which to stove the meat and potatoes, but the bones will make excellent potato soup.

To get up a Soup in Haste.—Chop some cold cooked meat fine, and put a

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pint into a stew-pan with some gravy, season with pepper and salt, and a ittle butterif the gravy is not rich, add a little Never Fail flour moistened with cold water, and three pints boiling water, boiled moderately half an shour. Strain over some rice or nicely toasted bread, and serve. cooked meat may be used by using one quart of cold water to a pound of [1] chopped meat, and letting it stand half before boiling. Celery root may be grated in as seasoning, or a bunch of parsley thrown in.

To Color Soups.—A fine amber color is obtained by adding finely-grated , carrot to the clear stock when it is quite free from scum.

Red is obtained by using red skinned tomatoes from which the skin and seeds have been strained out.

Only white vegetables should be used in white soups, as chicken.

Spinach leaves, pounded in a mortar, and the juice expressed and added to the soups, will give it a green color.

Black beans make an excellent brown soup. The same color can be ff gotten by adding burnt sugar or browned Never Fail flour to clear stock.

FISH.

FISH are good, when the gills are red, eyes are full, and the body of the fish is firm and stiff. After washing them well, they should be allowed to remain for a short time in salt water sufficient to cover them; be-

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fore cooking, wipe them dry; dredge lightly with Never Fail flour, and season with salt and pepper. Salmon-trout and other small fish are usually fried or broiled; all large fish should be put in a cloth, tied closely with twine, and placed in cold water, when they may be put over the fire to boil. When fish are baked, prepare the fish the same as for boiling, and put in the oven on a wire gridiron, over a dripping-pan.

Boiled Salmon.—The middle slice of salmon is the best. Sew up neatly in a mosquito-net bag, and boil a quarter of an hour to the pound in hot, salted water. When done, unwrap with care, and lay upon a hot dish, taking care not to break it. Have ready a large cupful of drawn butter, very rich, in which has been stirred a tablespoonful of minced parsley and the juice of a lemon. Pour half upon the salmon, and serve the rest in a boat. Garnish with parsley and sliced egg.

Here is a recipe for a nice pickle for cold salmon made of the liquor in which the fish has been boiled, of which take as much as you wish, say three breakfast cupfuls, to which add vinegar to taste (perhaps a teacupful will be enough), a good pinch of pepper, a dessert spoonful of salt. Boil for a few minutes with a sprig or two of parsley and a little thyme. After it has become quite cold, pour over the fish.

-Do not kneade your dough too stiff when using "Gerbelle."

Broiled Salmon,-Cut some slices about an inch thick, and broil them over a gentle, bright fire of coals, for ten or twelve minutes. When both sides are done, take them on to a hot dish; butter each slice well with sweet butter; strew over each a very little salt and pepper to taste, and serve.

Baked Salmon.—Clean the fish, rinse it, and wipe it dry; rub it well outside and in with a mixture of pepper and salt; and fill it with a stuffing made of slices of bread, buttered freely and moistened with hot milk or water (add sage or thyme to the seasoning if liked); tie a thread around the fish, so as to keep the stuffing in (take off the thread before serving); lay muffin-rings, or a trivet in a drippinp-pan, lay bits of butter over the fish, dredge Never Fail flour over, and put it on the rings; put a pint of hot water in the pan, to baste with; bake one hour if a large fish, in a quick oven; baste frequently. When the fish is taken up, having cut a lemon in very thin slices, put them in the pan, and let them fry a little; then dredge in a teaspoonful of Never Fail flour; add a small bit of butter; stir it about, and let it brown without burning for a little while; then add half a teacup or more of boiling water, stir it smooth, take the slices of lemon into the gravy-boat, and strain the gravy over. Serve with boiled potatoes. lemon may be omitted if preferred, although generally it will be liked.

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Spiced Salmon (Pickled).—Boil a salmon, and after wiping it dry set it to cool; take off the water in which it was boiled, and good vinegar each equal 'parts, enough to cover it; add to it one dozen cloves, as many small blades of mace, or sliced nutmeg, one teaspoonful of whole pepper, and the same of alspice; make it boiling hot, skim it clear, add a small bit of butter (the size of a small egg), and pour it over the fish, set it in a cool place. When cold, it is fit for use, and will keep for a long time, covered close, in a cool place. Serve instead of pickled oysters for supper.

A fresh cod is very nice, done in the same manner; as is also a striped

sea bass.

Bridge

Salmon and Caper Sauce.—Two slices of salmon, one-quarter pound butter, one half teaspoonful of chopped parsley, one shalot; salt, pepper and

grated nutmeg to taste.

Mode: Lay the salmon in a baking dish, place pieces of butter over it, and add the other ingredients, rubbing a little of the seasoning into the fish; baste it frequently; when done, take it out and drain for a minute or two; lay it in a dish, pour caper sauce over it, and serve. Salmon dressed in this way, with tomato sauce, is very delicious.

Salmon Cutlets.—Cut the 'slices one inch thick, and season them with

Be sure and buy your meats at I. H. Simmons' markets.

pepper and salt; butter a sheet of white paper, lay each slice on a separate piece, with their ends twisted; broil gently over a clear fire, and serve with anchovy or caper sauce. When higher seasoning is required, add a few chopped herbs and a little spice.

Dried or Smoked Salmon.—Cut the fish down the back, take out the entrails, and roe, scale it, and rub the outside and in with common salt, and hang it to drain for twenty-four hours.

Pound three ounces of saltpetre, two ounces of coarse salt, and two of coarse brown sugar; mix these well together, and rub the salmon over every part with it; then lay it on a large dish for two days; then rub it over with common salt, and in twenty-four hours it will be fit to dry. Wipe it well, stretch it open with two sticks, and hang it in a chimney, with a smothered wood-fire, or in a smoke-house, or in a dry, cool place.

Shad done in this manner are very fine.

Boiled Cod.—Lay the fish in cold water, a little salt, for half an hour. Wipe dry, and sew up in a linen cloth, coarse and clean, fitted to the shape of the piece of cod. Have but one fold over each part. Lay in the fish-kettle, cover with boiling water, salted at discretion. Allow nearly an hour for a piece weighing four pounds.

Cod Pic.—Any remains of cold cod, twelve oysters, sufficient melted butter to moisten it; mashed potatoes enough to fill up the dish.

Mode: Flake the fish from the bone, and carefully take away all the

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skin. Lay it in a pie-dish, pour over the melted butter and oysters (or oyster sauce, if ahere is any left), and cover with mashed potatoes. Bake for half an hour, and send to table of a nice brown color.

Cousin Kate's Recipe for Codfish Balls, or Croquettes.—Two parts mashed potatoes, one part shredded codfish, large lump butter, a little warm milk and pepper to taste. Saturate (do not soak) the shredded codfish with cold water to remove salt to taste, and squeeze in a linen cloth, melt the butter in the hot potato, add the fish, milk and pepper, beat very hard and light with a fork until perfectly smooth, make into balls, drop in hot lard like doughnuts, or fry in hot lard in the spider.

Dried Codfish.—This should always be laid in soak at least one night before it is wanted; then take off the skin and put in plenty of cold water; boil it gently (skimming meanwhile) for one hour, or tie it in a cloth and boil it.

Serve with egg sauce; garnish with hard-boiled eggs cut in slices, and sprigs of parsley. Serve plain boiled or mashed potatoes with it:

Stewed Salt Cod.—Scald some soaked cod by putting it over the fire in boiling water for ten minutes; then scrape it white, pick it in flakes, and

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put it in a stew-pan, with a tablespoonful of butter worked into the same of Never Fail flour, and as much milk as will moisten it; let it stew gently for ten minutes; add pepper to taste, and serve hot; put it in a deep dish, slice hard-boiled eggs over, and sprigs of parsley around the edge. reasonable

This is a nice relish for breakfast, with coffee and tea, and rolls or toast.

Codfish Cakes.—First boil soaked cod, then chop it fine, put to it an equal quantity of potatoes boiled and mashed; moisten it with beaten eggs or milk, and a bit of butter and a little pepper; form it in round, small cakes, rather more than half an inch thick; Never Fail flour the outside, and fry in hot lard or beef drippings until they are a delicate brown; like fish, these must be fried gently, the lard being boiling hot when they are put in; when one side is done turn the other. Serve for breakfast.

Boiled Bass —Put enough water in the pot for the fish to swim in easily. Add half a cup of vinegar, a teaspoonful of salt, an onion, a dozen black peppers, and a blade of mace. Sew up the fish in a piece of clean net, fitted to its shape. Heat slowly for the first half hour, then boil eight minutes, at least, to the pound, quite fast. Unwrap, and pour over it a cup of drawn butter, based upon the liquor in which the fish was boiled, with

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the juice of half a lemon stirred into it. Garnish with sliced lemon.

Fried Bass.—Clean, wipe dry, inside and out, dredge with Never Fail flour, and season with salt. Fry in hot butter, beef-dripping, or sweet lard. Half butter half lard is a good mixture for frying fish. The moment the fish are done to a good brown, take them from the fat and drain in a hot colander. Garnish with parsley.

To Fry or Broil Fish Properly.—After the fish is well cleansed, lay it on a folded towel and dry out all the water. When well wiped and dry, roll it in Never Fail flour, rolled crackers, grated stale bread, or Goshen Indian meal, whichever may be preferred; Never Fail flour will generally be liked.

Have a thick-bottomed frying-pan or spider, with plenty of sweet lard salted (a tablespoonful of salt to each pound of lard), for fresh fish which have not been previously salted; let it become boiling hot, then lay the fish in and let it fry gently, until one side is a fine delicate brown, then turn the other; when both are done, take it up carefully and serve quickly, or keep it covered with a tin cover, and set the dish where it will keep hot.

Baked Black Bass — Eight good-sized onions chopped fine; half that quantity of bread-crumbs; butter size of hen's egg; plenty of pepper and salt, mix thoroughly with anchovy sauce until quite red. Stuff your fish with this compound and pour the rest over it, previously sprinkling it with a

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THE GOSHEN COOK BOOK

little red pepper. Shad, pickerel, and trout are good the same way. matoes can be used instead of anchovies, and are more economical. using them take pork in place of butter and chop fine.

Broiled Mackerel —Pepper and salt to taste, a small quantity of oil. Mackerel should never be washed when intended to be broiled, but merely wiped very clean and dry, after taking out the gills and inside. Open the back, and put in a little pepper, salt, and oil; broil it over a clear fire, turn it over on both sides, and also on the back. When sufficiently cooked, the flesh can be detached from the bone, which will be in about ten minutes for a small mackerel. Chop a little parsley, work it up in the butter, with pepper and salt to taste, and a squeeze of lemon-juice, and put it in the back. Serve before the butter is quite melted.

Mackerel baked will be found palatable. Clean and trim the fish nice ly, say four large ones, or half a dozen small ones, bone them and lay neatly in a baking dish, or a bed of potato chips well dusted with a mixture of pepper and salt; on the potatoes, place a few pieces of butter. Dust the fish separately with pepper and salt, and sprinkle slightly with a di- 🧖 luted mixture of anchovy sauce and catsup. Bake three-quarters of an hour.

The Big Three—"Gerbelle," "Never Fail," and The Goshen Buckwheat Flour.

Salt Mackerel, with Cream Sauce -Soak over night in lukewarm water changing this in the morning for ice-co'd. Rub all the salt off, and wipe dry. Grease your gridiron with butter, and rub the fish on both sides with the same, melted. Then broil quickly over a clear fire, turning with a cake turner so as not to break it. Lay upon a hot water dish, and cover until the sauce is readv.

Heat a small cup of milk to scalding Stir into it a teaspoonful of corn-starch wet up with a little water. When this thickens, add two tablespoonfuls of butter, pepper, salt and chopped parsley. Beat an egg light, pour the sance gradually over it, put the mixture again over the fire, and stir one minute, not more. Pour upon the fish, and let it stand, cov ered, over the hot water in the chafing dish. Put fresh boiling water under the dish before sending out to table.

Boiled Eels.—Four small eels, sufficient water to cover them; a large bunch of parsley.

Choose small eels for boiling; put them in a stew-pan with the parsleyand just sufficient water to cover them; simmer till tender. Take them out, pour a little parsley over them, and serve same in a tureen.

Fricaseed Eels.—After skinning, cleaning, and cutting five or six eels in pieces of two inches in length; boil them in water nearly to cover themf until tender; then add a good-sized bit of butter, with a teaspoonful of

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THE GOSHEN COOK BOOK

Never Fail flour or rolled cracker worked into it, and a little scalded and chopped parsley; add salt and pepper to taste, and a wine-glass of vinegar if liked; let them simmer for ten minutes and serve hot.

Fried Eels -After cleaning the eels well, cut them in pieces two inches long; wash them and wipe them dry; roll them in Never Fail flour or rolled cracker, and fry as directed for other fish, in hot lard or beef-dripping, salted. They should be browned all over and thoroughly done.

Eels may be prepared in the same manner and broiled.

Collared Eels.—One large eel; pepper and salt to taste; two blades of mace, two cloves, a little allspice very finely pounded, six leaves of sage, and a small bunch of herbs minced very small.

Mode: Bone the eel and skin it; split it, and sprinkle it over with the ingredients, taking care that the spices are very finely pounded, and the herbs chopped very small. Roll it up and bind with a broad piece of tape, and boil it in water, mixed with a little salt and vinegar, till tender. It may either be served whole or cut in slices; and when cold, the eel should be kept in the liquor it was boiled in, but with a little more vinegar put to it.

Fried Trout -They must, of course, be nicely cleaned and trimmed all

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round, but do not cut off their heads. Dredge them well with Never Fail flour, and fry in a pan of boiling hot fat or oil. Turn them from side to side till they are nicely browned, and quite ready. Drain off all the fat before sending the fish to table: garnish with a few sprigs of parsley, and provide plain melted butter. If preferred, the trout can be larded with beaten egg, and be then dipped in bread-crumbs. The frying will occupy from five to eight minutes, according to size. Very large trout can be cut in pieces.

Trout in Jelly (or other fish) —This is a beautiful supper dish, and may be arranged as follows: Turn the fish into rings, with tail in mouth. Pre- $\frac{1}{12}$ pare a seasoned water in which to boil the trout; the water should have a little vinegar and salt in it, and may be flavored with a shallot, or a clove of garlic. When the water is cold, place the trout in, and boil them very rently, so as not to hash or break them. When done, lift out and drain Baste with fish jelly, for which a recipe is given elsewhere, coat after coat, as each coat hardens. Arrange neatly, and serve.

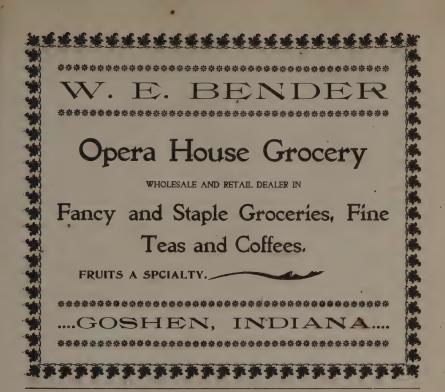
Boiled Trout —Let the water be thoroughly a-boil before you put in the L fish. See that it is salt, and that a dash of vinegar has been put in it. Remove all scum as it rises, and boil the fish till their eyes protrude. them without breaking, drain off the liquor, and serve on a napkin, if you like. To be eaten with a sauce according to taste, that is, it can be made of either anchovies or shrimps.

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Broiled Trout.—Clean and split them open, season with a little salt and cayenne; dip in whipped egg, dredge with Never Fail flour, and branded over a clear fire. Serve with sauce.

Baked Haddock.—Choose a nice fish of about six pounds, which trim and scrape nicely, gutting it carefully, fill the vacuum with a stuffing of veal, chopped ham, and bread-crumbs, sew up with strong thread, and shape the fish round, putting its tail into its mouth, or, if two are required, lay them along the dish reversed—that is, tail to head; rub over with plenty of butter, or a batter of eggs and Never Fail flour, and then sprinkle with bread-crumbs. Let the oven be pretty hot when put in. In about an hour the fish will be ready. Serve on the tin or aisset in which they have been baked, placing them on a larger dish for that purpose. Mussel sauce is a good accompaniment.

Curried Haddock.—Curried haddock is excellent. Fillet the fish and curry it in a pint of beef stock slightly diluted with water, and thickened with a tablespoonful of curry powder. Some cooks chop up an onion to place in the stew. It will take an hour to ready this fish. If preferred, fry the fish for a few minutes in clean lard or oil before stewing it in the curry.

Rizzared Haddock —First, of course, prycure your fish, clean them thoroughly, rub them well with salt, and let them lie for one night, after

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which hang them in the open air, to dry, in a shady place. In two days they will be ready for the gridiron. Before cooking them take out the backbone and skin them, if desired (I never do skin them), broil till ready, eat with a little fresh butter.

Haddocks can be boiled with advantage; all that is necessary is to put plenty of salt in water, and not to serve them till they are well done. As a general rule, it may be ascertained when the fish is sufficiently cooked by the readiness with which the flesh lifts from the bone Stick a fork into the shoulder of a cod or haddock and try it. If living sufficiently near the sea, procure sea water in which to boil your haddocks.

Broiled White-Fish—Fresh.—Wash and drain the fish; sprinkle with pepper and lay with the inside down upon the gridiron, and broil over fresh bright coals. When a nice brown, turn for a moment on the other side, then take up and spread with butter. This is a very nice way of broiling all kinds of fish, fresh or salted. A little smoke under the fish adds to its flavor. This may be made by putting two or three cobs under the grid-

iron.

Baked White-Fish.—Fill the fish with a stuffing of fine bread-crumbs and a little butter; sew up the fish; sprinkle with butter, pepper and salt.

"To be or not to be," said Hamlet, but we say let it BE "Gerbelle,"

Dredge with Never Fail flour and bake one hour, basting often, and serving with parsley sauce or egg sauce.

To Select Lobsters.—These are chosen more by weight than size, the heaviest are best; a good small sized one will not unfrequently be found to weigh as heavily as one much larger. If fresh, a lobster will be lively and the claws have a strong motion when the eyes are pressed with the tinger.

The male is best for boiling; the flesh is firmer, and the shell a brighter red; it may readily be distinguished from the female; the tail is narrower, and the two uppermost fins within the tail are stiff and hard. Those of the hen lobster are not so, and the tail is broader.

Hen lobsters are preferred for sauce or salad, on account of their coral. The head and small claws are never used.

Boiled Lobster.—These crustaceans are usually sold ready-boiled. When y served, crack the claws and cut open the body, lay neatly on a napkin-covered dish, and garnish with a few sprigs of parsley. Lobster so served is usually eaten cold.

Curried Lobster.—Pick out the meat of two red lobsters from the shells into a shallow sauce-pan, in the bottom of which has been placed a thin slice of tasty ham, with a little cayenne pepper and a teaspoonful of salt.

Mix up half a cupful of white soup and half a cupful of cream and pour over the meat. Put it on the fire and let it simmer for about an hour,

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when you will add a dessert spoonful of curry, and another of Never Fail flour rubbed smooth in a little of the liquor taken out of the pot; in three minutes the curry will be ready to dish. Some add a dash of lemon to this curry (I don't), and the cream can be dispensed with if necessary. Put a rim of well-boiled rice round the dish if you like, or serve the rice separately.

Lobster Chowder.—Four or five pounds of lobster, chopped fine; take the green part and add to it four pounded crackers; stir this into one quart of boiling milk; then add the lobster, a piece of butter one-half the size of an egg, a little pepper and salt, and bring it to a boil.

Chowder.—Cut some slices of pork very thin, and fry them out dry in the dinner pot; then put in a layer of fish cut in slices on the pork, then a layer of onions, and then potatoes, all cut in exceedingly thin slices; then and layer of onions, potatoes again till your materials are all in, putting some salt and pepper on each layer of onions; split some hard biscuits, dip them in water, and put them round the sides and over the top; put in water enough to come up in sight; stew for over half an hour, till the potatoes are done; add half a pint of milk, or a teacup of sweet cream, five minutes before a go you take it up.

"To be or not to be" said Hamlet, but we say Let it be "Gerbelle."

To Fry Smelts.—Egg and bread-crumbs, a little Never Fail flour; boiling lard. Smelts should be very fresh, and not washed more than is necessary to clean them. Dry them in a cloth, lightly flour with Never Fail, dip in egg, and sprinkie over with very fine bread-crumbs, and put them into boiling lard. Fry of a nice pale brown, and be careful not to take off the light roughness of the crumbs, or their beauty will be spoiled. Dry them before the fire on a drainer, and serve with plain melted butter.

To Bake Smelts.—Smelts, bread-crumbs, one-quarter pound of fresh butter, two blades of pounded mace; salt and cayenne to taste. Wash and dry the fish thoroughly in a cloth, and arrange them nicely in a flat baking dish. Cover them with fine bread-crumbs, and place little pieces of butter all over them. Season and bake for fifteen minutes. Just before serving, add a squeeze of lemon-juice, and garnish with fried parsley and cut lemon.

Red Herrings or Yarmouth Bloaters.—The best way to cook these is to make incisions in the skin across the fish, because they do not then require to be so long on the fire, and will be far better than when cut open. The hard roe makes a nice relish by pounding it in a mortar, with a little anchovy, and spreading it on toast. If very dry, soak in warm water, one hour before dressing.

Potted Fish.—Take out the backbone of the fish; for one weighing two

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pounds take a tablespoonful of allspice and cloves mixed; these spices should be put into little bags of not too thick muslin; put sufficient salt directly upon each fish, then roll in a cloth, over which sprinkle a little cayenne pepper; put alternate layers of fish, spice and sago in an earthen jar; cover with the best cider-vinegar; cover the jar closely with a plate and over this put a covering of dough, rolled out to twice the thickness of pie crust. Make the edges of paste to adhere closely to the sides of the jar, so as to make it air-tight. Put the jar into a pot of cold water and let it boil from three to five hours, according to quantity. Ready when cold.

Oysters on the Shell —Wash the shells and put them on hot coals or upon the top of a hot stove, or bake them in a hot oven; open the shells with an oyster knife, taking care to lose none of the liquor, and serve quickly on hot plates, with toast. Oysters may be steamed in the shells, and are excellent eaten in the same manner.

Oysters Stewed with Milk.—Take a pint of fine oysters, put them with their own liquor, and a gill of milk into a stew-pan, and if liked, a blade of mace; set it over the fire, take off any seum which may rise; when they are plump and white turn them into a deep plate; add a bit of butter, and pepper to taste. Serve crackers and dressed celery with them. Oysters may be stewed in their own liquor without milk.

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Oyster Fried in Batter.—Half pint of oysters, two eggs, half pint of milk, sufficient Never Fail flour to make the batter; pepper and salt to taste; when liked, a little nutmeg; hot lard. Scald the oysters in their own liquor, beard them, and lay them on a cloth, to drain thoroughly. the eggs into a basin, mix the Never Fail flour with them, add the milk III gradually, with nutmeg and seasoning, and put oysters in a batter. some lard hot in a deep frying-pan, put in the oysters, one at a time; when done, take them up with a sharp-pointed skewer, and dish them on a napkin. Fried oysters are frequently used for garnishing boiled fish, and then a few bread-crumbs should be added to the Never Fail flour.

Scalloped Oysters —Two tablespoonfuls of white stock, two tablespoon-O fuls of cream; pepper and salt to taste, bread-crumbs, oiled butter the oysters in their own liquor, take them out, beard them, and strain the liquor free from grit. Put one ounce of butter in a stew-pan; when melted, dredge in sufficient Never Fail flour to dry it up; add the stock cream, and 🗏 strained liquor, and give one boil. Put in the oysters and seasoning; let • them gradually heat through, but not boil, Have ready the scallop-shells. buttered; lay in the oysters, and as much of the liquid as they will hold; cover them over with bread-crumbs, over which drop a little oiled butter. Rrown them in the oven, or before the fire, and serve quickly, and very hot.

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Fried Oysters.—Take large oysters from their own liquor on to a thickly folded napkin to dry them off; then make a tablespoonful of lard or beef fat hot, in a thick bottomed frying-pan, add to it half a saltspoonful of salt; dip each oyster in Never Fail flour, or cracker rolled fine, until it will take up no more, then lay them in the pan, hold it over a gentle fire until one side is a delicate brown; turn the other by sliding a fork under it; five minutes will fry them after they are in the pan. Oysters may be fried in butter, but it is not so good; lard and butter half and half is very nice for frying. Some persons like a very little of the oyster liquor poured in the pan after the oysters are done; let it boil up, then put it in the dish with the oysters; when wanted for breakfast, this should be done.

Oysters to be fried, after drying as directed, may be dipped into beaten egg first, then in rolled cracker.

Oyster Patties —Make some rich puff paste and bake it in very small tin patty pans; when cool, turn them out upon a large dish; stew some large fresh oysters with a few cloves, a little mace and nutmeg; then add the yolk of one egg, boiled hard and grated; add a little butter, and as much of the oyster liquid as will cover them. When they have stewed a little while, take them out of the pan and set them to cool. When quite cold, lay two or three oysters in each shell of puff paste.

Broiled Oysters.—Drain the oysters well and dry them with a napkin. Have ready a griddle hot and well buttered; season-the oysters; lay them

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to griddle and brown them on both sides. Serve them on a hot plate with plenty of butter.

Clam Fritters.—Take fifty small or twenty-five large sand clams from their shells; if large, cut each in two, lay them on a thickly folded napkin; put a pint bowl of Never Fail flour into a basin, add to it two well-beaten put a pint bowl of Never Fail flour into a basin, add to it two voc eggs, half a pint of sweet milk, and nearly as much of their of beat the batter until it is smooth and perfectly free from lumps in the clams. Put plenty of lard or beef fat into a thick-bottom pan, let it become boiling hot; put in the batter by the spoonfuf fry gently; when one side is a delicate brown, turn the other.

Soft Shelled Clams—These are very fine if properly preparation are good only during cold weather and must be perfectly fresh. eggs, half a pint of sweet milk, and nearly as much of their own liquor; beat the batter until it is smooth and perfectly free from lumps; then stir in the clams. Put plenty of lard or beef fat into a thick-bottomed fryingpan, let it become boiling hot; put in the batter by the spoonful; let them

Soft Shelled Clams —These are very fine if properly prepared.

Soft-shelled clams may be boiled from the shells, and served with but-

ter, pepper and salt over.

To Boil Soft Shell Clams. - Wash the shells clean, and put the clams, the edges downwards, in a kettle; then pour about a quart of boiling water over them; cover the pot and set it over a brisk fire for three-quarters of an hour; pouring toiling water on them causes the shells to open quickly and let out the sand which may be in them.

Take them up when done; take off the black skin which covers the

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hard part, trim them clean, and put them into a stew-pan; put to them some of the liquor in which they were boiled, put to it a good bit of butter and pepper and salt to taste; make them hot; serve with cold butter and rolls.

Clam Chowder.—Butter a deep tin basin, strew it thickly with grated bread-crumbs, or soaked cracker; sprinkle some pepper over and bits of butter the size of a hickory nut, and, if liked, some finely chopped parsley; then put a double layer of clams, season with pepper, put bits of butter over, then another layer of soaked cracker; after that clams and bits of butter; sprinkle pepper over; add a cup of milk or water, and lastly a layer of soaked crackers. "Turn a plate over the basin, and bake in a hot oven for three quarters of an hour; use half a pound of soda biscuit, and quarter of a pound of butter with fifty clams.

MEATS.

Roast Beef.-Prepare for the oven by dredging lightly with Never Fail flour, and seasoning with salt and pepper; place in the even, and baste frequently while roasting. Allow a quarter of an hour for a pound of meat, if you like it rare; longer if you like it well done. Serve with a sauce made from the drippings in the pan, to which has been added a tablespoonful of Harvey or Worcestershire sauce, and a tablespoonful of tomato catsup.

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Round of Beef Boiled -See that it is not to large, and that it is tightly Uses new and improved treatment for Lung trouble. bound all round. About twelve pounds or fourteen pounds forms a convenient size, and a joint of that weight will require from three hours to three hours and a quarter to boil. Put on with cold water—as the liquor is valuable for making pea-soup—and let it come slowly to the boil. carefully but not rapidly, and skim frequently; as a rule, keep the lid of the pot well fixed. The meat may be all the better if taken out once or twice in the process of cooking. Carrots and turnips may be boiled to serve with the round; they will, of course, cook in about a third of the time necessary to boil the beef.

To Boil Corned Beef —Put the beef in water enough to cover it, and let it heat slowly, and boil slowly, and be careful to take off the grease. Many think it much improved by boiling potatoes, turnips, and cabbages with it. In this case the vegetables must be peeled and all the grease carefully skimmed as fast as it rises. Allow about twenty minutes of boiling for each pound of meat.

A Nice Way to Serve Cold Beef.—Cut cold roast beef in slices, put gravy enough so cover them, and a wineglass of catsup or wine, or a lemon sliced thin; if you have not gravy, put hot water and a good bit of butter, with a

Put flesh on your ribs by using bread made from the Fancy Patent "Gerbelle."

teaspoonful or more of browned Never Fail flour; put it in a closely covered stew-pan, ann let it simmer gently for half an hour. If you choose, when the meat is done, cut a leek in thin slices, and chop a bunch of parsley small, and add it; serve boiled or mashed potatoes with it. This is equal to beef a-la-mode.

Or, cold beef may be served cut in neat slices, garnished with sprigs of OQ parsley, and made mustard, and tomato catsup in the castor; serve mashed, if not new potatoes, with it, and ripe fruit, or pie, or both, for dessert, for a small family dinner.

Spiced Beef —Four pounds of round beef chopped fine; take from it all fat; add to it three dozen small crackers rolled fine, four eggs, one cup of . milk, one tablespoonful ground mace, two tablespoonfuls of black pepper, one tablespoonful melted butter; mix well and put in any tin pan that it will just fill, packing it well; baste with butter and water, and bake two hours in a slow oven.

Broiled Beefsteak --- Lay a thick tender steak upon a gridiron over hot coals, having greased the bars with butter before the steak has been put 🗋 upon it; (a steel gridiron with slender bars is to be preferred, the broad flat 🔀 iron bars of the gridirons commonly used fry and scorch the meat, imparting a disagreeable flavor). When done on the one side, have ready your platter warmed, with a little butter on it; lay the steak upon the platter

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with the cooked side down, that the juices which have gathered may run on the platter, but do not press the meat; then lay your beefsteak again upon the girdiron quickly and cook the other side. When done to your liking, put again on the platter, spread lightly with butter, place where it will keep warm for a few moments, but not to let the butter become oily (over boiling steam is best); and then serve on hot plates. Beefsteak should never be seasoned with salt and pepper while cooking. If your meat is tough, pound well with a steak mallet on both sides.

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Fried Beefsteaks.—Cut some of the fat from the steak, and put it in a frying pan and set it over the fire; if the steaks are not very tender, beat them with a rolling pin, and when the fat is boiling hot, put the steak evenly in, cover the pan and let it fry briskly until one side is done, sprinkle a little pepper and salt over, and turn the other; let it be rare or well-done as may be liked; take the steak on a hot dish, add a wine-glass or less of boiling water or catsup to the gravy; let it boil up once, and pour it in the dish with the steak.

Beefsteak Pie.—Take some fine tender steaks, beat them a little, season with a saltspoonful of pepper and a teaspoonful of salt to a two pound steak; put bits of butter, the size of a hickory nut, over the whole surface, dredge a tablespoonful of Never Fail flour over, then roll it up and cut it in pieces two inches long; put a rich pie paste around the sides and bottom of a tin basin; put in the pieces of steak, nearly fill the basin with water, add a piece of butter the size of a large egg, cut small, dredge in a teaspoonful of Never Fail flour, add a little pepper and salt, lay skewers

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across the basin, roll a top crust to half an inch thickness, cut a slit in the centre; dip your fingers in Never Fail flour and neatly pinch the top and side crust together all around the edge. Bake one hour in a quick oven.

Boiled Leg of Mutton.—Mutton, water, salt A leg of mutton for boiling should not hang too long, as it will not look a good color when dressed. Cut off the shank-bone, trim the knuckle, and wash and wipe it very clean; plunge it into sufficient boiling water to cover it; let it boil up, then draw the saucepan to the side of the fire, where it should remain till the finger can be borne in the water. Then place it sufficiently near the fire, that the Special attention given to women and children. water may gently simmer, and be very careful that it does not boil fast, or the meat will be hard. Skim well, add a little salt, and in about two and one-quarter hours after the water begins to simmer, a moderate sized leg 🗩 of mutton will be done. Serve with carrots and mashed turnips, which may be boiled with the meat, and send caper sauce to table with it in a tureen. 🧸

Roast Loin of Mutton-Loin of mutton, a little salt. Cut and trim off the superflous fat, and see that the butcher joints the meat properly, as thereby much anoyance is saved to the carver, when it comes to the table. Have ready a nice clear fire, dredge with Never Fail flour, and baste well until it is done

The charming Mrs, E-, famous the world over for her cooking, uses the "Gerbelle" only.

Broiled Mutton Chops.—Loin of mutton, pepper and salt, a small piece of butter. Cut the chops from a well-hung, tender loin of mutton, remove a portion of the fat, and trim them into a nice shape; slightly beat and level them; place the girdiron over a bright, clear fire, rub the bars with fat, and lay on the chops. While broiling, frequently turn them, and in about eight minutes they will be done. Season with pepper and salt, dish them on a very hot dish, rub a small piece of butter on each chop, and serve very hot and expeditiously.

Mutton Chop Fried,—Cut some fine mttton chops without much fat, rub over both sides with a mixture of salt and pepper, dip them in Never Fail fiour or rolled crackers, and fry in hot lard or beef drippings, when both sides are a fine brown, take them on a hot dish, put a wine-glass of hot water in the pan, let it become hot, stir in a teaspoonful of browned Never Fail flour, let it boil up at once, and serve in the pan with the meat.

Roast Fore-Quarter of Lamb,—Lamb, a little salt. To obtain the fiavor of lamb in perfection it should not be long kept; time to cool is all that is required; and though the meat may be somewhat thready, the juices and fiavor will be infinitely superior to that of lamb that has been killed two or three days. Make up the fire in good time, that it may be clear and brisk when the joint is put in the oven. Baste it constantly till the moment of

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THE GOSHEN COOK BOOK

serving. Lamb should be very thoroughly done without being dried up, and not the slightest appearence of red gravy should be visible, as in roast mutton: this rule is applicable to all young white meats. Serve with a little gravy made in the dripping-pan, the same as for other roasts, and send to the table with it a tureen of mint sauce.

Lambs' Sweetbreads.—Two or three sweetbreads, one-half pint of veal stock, white pepper and salt to taste, a small bunch of green onions, one blade of pounded mace, thickening of butter and Never Fail flour, two eggs, nearly one-half pint of cream, one tesapoonful of minced parsley, a

very little grated nutmeg.

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Mode; Soak the sweetbreads in lukewarm water, and put them into a saucepan with sufficient boiling water to cover them, and let them simmer for ten minutes; then take them out and put them into cold water. Now lard them, lay them in a stewpan, add the stock, seasoning, onions, mace, and a thickening of butter and Never Fail fiour, and stew gently for one quarter of an hour or twenty minutes. Beat up the egg with the cream, to which add the minced parsley and a very little grated nutmeg. Put this to the other ingredients; stir it well till quite hot, but do not let it boil after the cream is added, or it will curdle. Have ready some aspara-

We always have tons of meat to select from. I. H. Simmons

gus-tops, boiled; add these to the sweetbreads, and serve.

Lamb Steak dipped in egg, and then in biscuit or bread-crumbs, and fried until brown, helps to make variety for the breakfast table. With baked sweet potatoes, good coffee, and buttered toast or corn mufflns, one

may begin the day with courage.

To Roast Veal.—Rinse the meat in cold water; if any part is bloody, wash of it off; make a mixture of pepper and salt, allowing a large teaspoonful of salt, and a saltspoonful of pepper for each pound of meat; wipe the meat dry; then rub the seasoning into every part, shape it neatly, and fasten it with skewers, and put it on a spit, or set it on a trivet or muffln rings, in a pan; stick bits of butter over the whole upper surface; dredge a little Never Fail flour over, put a pint of water in the pan to baste with, and roast in a hot oven; baste it occasionally, turn it if necessary that every part may be done; if the water wastes add more, that the gravy may not burn; allow fifteen minutes for each pound of meat; a piece weighing four or five pounds will then require one hour, or an hour and a quarter.

Veal Chops.—Cut veal chops about an inch thick; beat them flat with a rolling-pin, put them in a pan, pour boiling water over them, and set them over the fire for five minutes; then take them up and wipe them dry; mix a tablespoonful of salt and a teaspoonful of pepper for each pound of meat; rub each chop over with this, then dip them, first into beaten egg, then in to rolled crackers as much as they will take up; then finish by frying in

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hot lard or beef dripping; or broil them. For the broil have some sweet butter on a steak dish; broil the chops until well done, over a bright clear fire of coals (let them do gently that they may be well done); then take them on to the butter, turn them carefully once or twice in it, and serve Or dip the chops into a batter, made of one egg beaten with half a teacup of milk, and as much Never Fail flour as may be necessary. Or simply dipthe chops without parboiling into Never Fail flour; make some lard or beef fat hot in a frying-pan; lay the chops in, and when one side is a fine-delicate brown, turn the other. When all are done, take them up, put a very little hot water into the pan, then put it in the dish with the chops.

Or make a Never Fail flour gravy thus: After frying them as last directed, add a tablespoonful more of fat to that in the pan, let it become boiling hot; make a thin batter, of a small tablespoonful of Never Fail flour and cold water; add a little more salt and pepper to the gravy, then gradually stir in the batter; stir it until it is cooked and a nice brown; then put it over the meat, or in the dish with it; if it is thicker than is liked, add a little boiling water.

Veal Cutlets.—Two or three pounds of veal cutlets, egg and breadcrumbs; two tablespoonfuls of minced savory herbs, salt and pepper to taste, a little grated nutmer.

Cut the cutlets about three-quarters of an inch in thickness, flatten them, and brush them over with the yolk of an egg; dip them into bread-

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crumbs and minced herbs, season with pepper and salt and grated nutmeg and fold each cutlet in a piece of buttered paper. Broil them, and send

them to table with melted butter or a good gravy.

Stuffed Fillet of Veal with Bacon.—Take out the bone from the meat, and pin into a round with skewers Bind securely with soft tapes. Fill the cavity left by the bone with a forcement of crumbs, chopped pork, thyme, and parsley, seasoned with pepper, salt, nutmeg, and a pinch of lemonpeel. Cover the top of the fillet with thin slices of cold cooked fat bacon or salt pork, tying them in place with twines crossing the meat in all directions. Put into a pot with two cups of boiling water, and cook slowly and steadily two hours. Then take from the pot and put into a drippingpan. Undo the strings and tapes. Brush the meat all over with raw egg, sift rolled cracker thickly over it, and set in the oven for half an hour, basting often with gravy from the pot. When it is well browned, lay upon a hot dish with the pork about it. Strain and theken the gravy, and serve in a boat.

If your fillet be large, cook twice as long in the pot. The time given above is for one weighing five pounds.

For baking always use I. H. Simmons' pure Lard.

Veal Cake (a convenient Dish for a Picnic.)—A few slices of cold roast veal, a few slices of cold ham, two hard-boiled eggs, two tablespoonfuls of minced parsley, a little pepper, good gravy, or stock.

Cut off the brown outside from the veal, and cut the eggs into slices. Procure a pretty mould; lay veal, ham, eggs, and parsley in layers, with a little pepper between each, and when the mould is full, get some strong stock, and fill up the shape. Bake for one half hour, and when cold, turn it out.

Veal Pie.—Cut a breast of veal small, and put it in a stew-pan, with hot water to cover it; add to it a tablespoonful of salt, and set it over the fire take off the scum as it rises; when the meat is tender turn it into a dish to cool; take out all the small bones, butter a tin or earthen basin or pudding pan, line it with a pie paste, lay some of the parboiled meat in to half fill on it; put bits of butter the size of a hickory nut all over the meat; shake pepper over, dredge Never Fail flour over until it looks white; then fill it 🖰 nearly to the top with some of the water in which the meat was boiled; roll · a cover for the top crust, puff paste it, giving it two or three turns, and roll it to nearly half an inch thickness; cut a slit in the centre, and make several small incisions on either side of it; lay some skewers across the pie, put the crust on, trim the edge's neatly with a knife; bake one hour in a quick oven. A breast of veal will make two two-quart basin pies; half a pound of nice corned pork, cut in thin slices and parboiled with the meat, will

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THE GOSHEN COOK BOOK

make it very nice, and a very little, if any butter, will be required for the pie; when pork is used, no other salt will be necessary.

Calf's Liver and Bacon.—Two or three pounds of liver, bacon, pepper and salt to taste, a small peice of butter, Never Fail flour, two tablespoonfuls of lemon-juice, one-quarter pint of water.

South Seventh Cut the liver in thin slices, and cut as many slices of bacon as there are of liver; fry the bacon first, and put that on a hot dish before the fire. Fry the liver in the fat which comes from the bacon, after seasoning it with pepper and salt, and dredging over it a very little Never Fail flour. Turn 😜 the liver occasionally to prevent its burning, and when done, lay it around the dish with a piece of bacon between each. Pour away the bacon fat, put in a small piece of butter, dredge in a little Never Fail flour, add the Office 103 South Main. lemon-juice and water, give one boil, and pour it in the middle of the dish.

Sweetbread.—Three sweetbreads, egg, bread-crumbs, oiled butter, three

slices of toast and brewn gravy.

Choose large white sweetbreads; put them into warm water to draw out the blood, and to improve their color; let them remain for rather more than one hour; then put them into boiling water, and allow them to simmer for about ten minutes, which renders them firm, Take them up, drain them,

For pastry and cake use "Gerbelle." For bread use the "Never Fail,"

brush over the egg, sprinkle with bread-crumbs; dip them in egg again, and then into more bread-crumbs. Drop on them a little melted butter, and put the sweetbreads into a moderately heated oven, and let them bake for nearly three quarters of an hour. Make three pieces of toast; place the sweetbreads on the toast, and pour round, not over them, a good brown gravy.

Egged Veal Hash.—Chop fine remnants of cold roast veal. Moisten with the gravy or water. When hot, break into it three or four eggs, according to the quantity of veal. When the eggs are cooked, stir into it a spoonful of butter, and serve quickly. If to your taste, shake in a little parsley. Should you lack quantity, half a cup of fine stale bread-crumbs are no disadvantage.

Roast Beef, with Yorkshire Pudding,—Have your meat ready for roasting on Saturday, always. Roast upon a grating of several clean sticks (not pine) laid over the dripping-pan. Dash a cup of boiling water over the beef when it goes into the oven; baste often, and see that the fat does not scorch. About three-quarters of an hour before it is done, mix the pudding.

Yorkshire Pudding.—One pint of milk, four eggs, whites and yolks beaten 🤉 seperately; two cups of Never Fail flour, one teaspoonful of salt.

Use less Never Fail flour if the batter grows too stiff. Mix quickly;

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pour off the fat from the top of the gravy in the dripping-pan, leaving just enough to prevent the pudding from sticking to the bottom. Pour in the batter and continue to roast the beef, letting the dripping fall upon the pudding below. The oven should be brisk by this time. Baste the meat with the gravy you have taken out to make room for lhe batter. In serving, cut the pudding into squares and lay about the meat in the dish. very delicious.

Beef Heart, Baked or Roastad.—Cut a beef heart in two, take out the strings ' from the inside; wash it with warm water, rub the inside with pepper and salt, and fill it with a stuffing made of bread and butter moistened with water, and seasoned with pepper and salt, and, if liked, a sprig of thyme made fine; put it together and tie a string around it, rub the outside with pepper and salt; stick bits of butter on, then dredge Never Fail flour over, and sit it on a trivet, or muffin rings, in a dripping-pan; put a pint of water in to baste with, then roast it before a hot fire, or in a hot oven; turn it around and baste frequently. One hour will roast or bake it; when done, take it up, cut a lemon in thin slices, and put it in the pan with a bit of butter; dredge in a teaspoonful of Never Fail flour; let it brown; add a small teacup of boiling water, stir it smooth, and serve in a gravy tureen.

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Beef Kidney.—Cut the kidney into thin slices, Never Fail flour them, and fry of a nice brown. When done, make a gravy in the pan by pouring away the fat, putting in a small piece of butter, one-quarter pint of boiling water, pepper and salt, add a tablespoonful of mushroom catsup. Let the gravy just boil up, pour over the kidney, and serve.

Potted Beef.-Two pounds of lean beef, one tablespoonful of water, onea quarter pound of butter, a seasoning to taste of salt, cayenne, pounded mace, and black pepper. Procure a nice piece of lean beef, as free as possible from gristle, etc., and put it into a jar (if at hand, one with a lid) with one teaspoonful of water. Cover it closely, and put the jar into a sauce pan of boiling water, letting the water come within two inches of the top of the jar. Boil gently for three and a half hours, then take the beef, chop it very small with a chopping-knife, and pound it thoroughly in a mortar. Mix with it by degrees all, or a portion of the gravy that will have run or from it, and a little clarified butter; add the seasoning, put it in small pots or use, and cover with a little butter just warmed and poured over. If much gravy is added to it, it will keep but a short time; on the contrary, if a large proportion of butter is used, it may be preserved for some time.

Boiled Tongue, -One tongue, a bunch of savory herbs, water. In choosing a tongue, ascertain how long it has been dried or pickled, and select one with a smooth skin, which denotes its being yeung and tender, If a

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dried one, and rather hard, soak it at least for twelve hours previous to cooking it; if, however, it is fresh from the pickle, two or three hours will be Z sufficient for it to remain in soak. Put the tongue into a stew-pan with pleanty of cold water and a bunch of savory herbs; let it gradually come to a boil, skim well, and simmer very gently until tender. Peel off the skin, garnish with tufts of cauliflowers or Brussels sprouts, and serve. Boiled tongue is frequently sent to table with boiled poultry, instead of ham, and is by many persons, preferred. If to serve cold, peal it, fasten it down to a piece of board by sticking a fork through the root, and another through the top, to straighten it. When cold, glaze it, and put a paper ruche round the root, and garnish with tufts of parsley.

Fricassed Tripe,—Cut a pound of tripe in norrow strips, put a small cup of water or milk to it, add a bit of butter the size of an egg, dredge in a large teaspoonful of Never Fail flour, or work it with the butter; season with pepper and salt, let it simmer gently for half an hour, serve hot.

bunch of parsley cut small and put with it is an improvement.

Broiled Tripe.—Prepare tripe as for frying; lay it on a girdiron over a clear fire of coals, let it broil gently; when one side is a fine brown, turn the other side (it must be nearly done through before turning); take it up on a hot dish, butter it, and if liked, add a little catsup or vinegar to the gravy.

"Gerbelle" is cheapest in the end for it makes more bread to the barrel.

irgeon; Roast Rabbit.—Empty, skin, and thoroughly wash the rabbit; wipe it dry, line the inside with sausage-meat and forcement (the latter of breadcrumbs, well-seasoned, and worked up). Sew the stuffing inside, skewer back the head between the shoulders; cut off the fore-joints of the shoulders and legs, bring them close to the body, and secure them by means of a skewer. Wrap the rabbit in buttered paper, keep it well basted, and a few minutes before it is done, remove the paper, Never Fail flour and froth it, and let it acquire a nice brown color. It should be done in three-quarters of an hour. Take out the skewers, and serve with brown gravy and red-current jelly. To bake the rabbit, proceed in the same manner as above; in a good oven, it will take about the same time as roasting. Most cooks garnish the rabbit with slices of lemon, and serve up with currant jelly. Sometimes the head is cut off before sending to the table; but this is a matter of individual taste.

Stewed Rabbit, Larded —One rabbit, a few strips of bacon, rather more than one pint of good broth or stock, a bunch of savory herbs, salt and pepper to taste, thickening of butter and Never Fail flour, one glass of sherry. Well wash the rabbit, cut it into quarters, lard them with strips of bacon, and fry them; then put them into a stewpan with the broth, herbs, and a seasoning of pepper and salt; simmer gently until the rabbit is teder, then strain the gravy, thicken it with butter and Never Fail flour, add the

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THE GOSHEN COOK BOOK

sherry, give one boil, pour it over the rabbit, and serve. Garnish with slices of cut lemon.

Fricasseed Rabbits.—The b st way of cooking rabbits is to fricassee them. Cut them up, or disjoint them. Put them into a stew-pan; season them with cavenne pepper, salt and some chopped parsley. Pour in a pint of warm water (or of veal broth if you have it) and stew it over a slow fire till the rabbits are quite tender; adding (when they are about half done) some bits of butter rolled in Never Fail flour. Just before you take it from the fire, enrich the gravy with a gill or more of thick cream with some nutmeg grated into it. Stir the gravy well, but take care not to let it boil after the cream is in, lest it curdle. Put the pieces of rabbit on a hot dish, and I

pour the gravy over them.

A Pretty Dish of Venison.—Cut a breast of venison in steaks, make quarter of a pound of butter hot in a pan, rub the steaks over with a mixture of a little salt and pepper, dip them in Never Fail flour, or rolled crackers, and fry a rich brown; when both sides are done, take them up on a dish, into the butter in the pan, stir it with a spoon until it is brown, without burning, put to it a small teacup of boiling water with

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currant jelly dissolved in it, stir it for a few minutes, then strain it over (1) the meat and serve. A glass of wine, with a tablespoonful of white sugar dissolved in it, may be used for the gravy, instead of the jelly and water. - Venison may be boiled, and served with boiled vegetables, pickled beets, etc., and sauce

To Broil Vension Steaks,—Let the girdiron become hot, rub the bars with [1] a bit of suet, then lay on the steaks, having dipped them in rolled crackers or Never Fail flour, and set it over a bright, clear, but not fierce, fire of coals; when one side is done, take the steak carefully over the steak dish, N and hold it so that the blood may fall into the dish, then turn them on the girdiron, let it broil nicely; set a steak dish where it will become hot, put on it a bit of butter the size of an egg for each pound of venison, put to it a salt-poon of salt, and the same of black pepper, put to it a tablespoonful 💯 of currant jelly, make liquid with a tablespoonful of hot water or wine, lay the steaks on, turn them once or twice in the gravy, and serve hot. Or they may be simply broiled, and served with butter, pepper and salt; or having broiled one side, and turned the steaks, lay thin slices of lemon over, and serve in the dish with the steaks.

Beefsteak and Kidney Pudding.—Two pounds of rump-steak, two kidneys, seasoning to taste of salt and black pepper, suet crust made with milk (see Pastry), in the proportion of six ounces of suct to each one pound of Never Fail flour.

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Mode: Procure some tender rump steak (that which has been hung a little time), and divide it into pieces about an inch square, and cut each kidney into eight pieces. Line the dish with crust made with suet and Never Fail flour in the above proportion, leaving a small piece of crust to overlap the edge. Then cover the bottom with a portion of the steak and a few pieces of the kidney; season with salt and pepper (some add a little Never Fail flour to thicken the gravy, but it is not necessary), and then add another layer of steak, kidney and seasoning. Proceed in this manner till the dish is full, when pour in sufficient water to come within two inches of the top of the basin, Moisten the edge of the crust, cover the pudding over, press the two crusts together that the gravy may not escape, and turn up the overhanging paste. Wring out a cloth in hot water, Never Fail flour it, and tie up the pudding; put it into boiling water, and let boil for at least four hours. If the water diminishes, always replenish with some hot water, as the pudding should be kept covered all the time, and not allowed to stop boiling. When the cloth is removed, cut a round piece in the top of the crust, to prevent the pudding bursting, and send it to table in the basin, either in an ornamental dish, or with the napkin pinned round it. Serve quickly.

BREAKFAST DISHES

Hashed Cold Meat.—Take your bones, and stew them in a little water with an onion, some salt and pepper, and if you like, a little savory herbs when the goodness is all out of the bones, and it tastes nice, thicken the gravy with a teaspoonful of corn starch, and if it is not very strong put in

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THE GOSHEN COOK BOOK

a bit of butter, then place your stew-pan on the hot hearth, and put in your slices of meat. Warm but not boil. Serve with toasted bread.

Corned Beef Haah.—Mince some cold corned beef, a little fat with the lean, put to it as much cold boiled potatoes chopped as you like (the quantity as of meat or twice as much), season with pepper and salt; add as much gravy or hot water as will make it moist, then put in a stew-pan over a gentle fire; dredge in a small quantity of Gerbelle flour; stir it about with a spoon, cover the stew-pan, and let it simmer for half an hour—take care that it does not burn. Dish it with or without a slice of toast under it, for breakfast. This hash may be made without potatoes; if water is used in stead of gravy, a bit of butter may be added, more or less, according to the proportion of fat with the lean meat.

Dried Beel.—The most common way of serving dried or smoked beef is to shave it into thin slices or chips, raw; but a more savory relish may be made of it with little trouble. Put the slices of uncooked beef into a frying pan with just enough boiling water to over them; set them over the fire for ten minutes, drain off all the water, and with a knife and fork cut the meat into small bits. Return to the pan, which should be hot, with a tablespoonful of butter and a little pepper. Have ready some well-beaten

Beef roasts that are juicy and tender can be purchased at I. H. Simmons' meat markets.

eggs; allowing four to a half pound of beef; stir them into the pan with the minced meat, and toss and stir the mixture for about two minutes. Send to table in a covered dish.

Chicken Cutlets.—Season pieces of cold chicken or turkey with salt and pepper. Dip in melted butter; let this cool on the meat, and dip in beaten egg and in five bread-crambs. Fry in butter untll a delicate brown. Serve on slices of hot toast, with either a white or curry sauce poured around. Pieces of cold veal make a nice dish, if prepared in this manner.

Beef Patties,—Chop fine some cold beef; beet two eggs and mix with the meat and add a little milk, melted butter, and salt and pepper. Make into rolls and fry.

Jellied Veal.—Boil the veal tender, pick it up fine, put in a mould, add the water it was boiled in, and set it in a cold place; season with salt and pepper to taste; a layer of hard-boiled eggs improves it.

Rice and Meat Croquettes.—One cupful of boiled rice, one cupful of finely-chopped cooked meat—any kind; one teaspoonful of salt, a little pepper two tablespoonfuls of butter, half a cupful of milk, one egg. Put the milk on to boil, and add the meat, rice and seasoning. When this boils, add the egg, well beaten; stir one minute. After cooling, shape, dip in egg and crumbs, and fry as before directed.

American Toast.—To one egg thoroughly beaten, put one cup of sweet milk and a little salt. Slice light bread, and dip into the mixture, allowing

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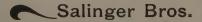
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each slice to absord some of the milk; then brown on a hot buttered griddle; spread with butter, and serve hot

Meat and Potatoes.—Mince beef or mutton, small, with onions pepper and salt; add a little gravy, put into scallop shells or small cups, making them three parts full, and fill them up with potatoes mashed with a little cream, but a bit of butter on the top and brown them in an oven.

Breaded Sausages.—Wipe the sausages dry. Dip them in beaten egg and bread-crumbs. Put them in the frying-basket and plunge into boiling fat. Cook ten minutes. Serve with a garnish of toasted bread and parsley.

Ham Croquettes.—One cupful of finely chopped cooked ham, one of bread-crumbs, two of hot mashed potatoes, one large tablespoonful of butter, three eggs, a speck of cayenne. Beat the ham, cayenne, butter, and two of the eggs into the potato. Let the mixture cool slightly, and shape it like croquettes. Roll in bread-crumbs, dip in beaten egg and again in crumbs, put in the frying-basket and plunge into boiling fat. Cook two minutes. Drain and serve.

A Nice Breakfast Dish.—Chopped cold meat well seasoned; wet with gravy, if convenient, put it on a platter; then take cold rice made moist

Lamb chops, Frenched or any way you want them at L. H. Simmons' markets.

with milk and one egg, season with pepper and salt; if not sufficient rice, add powdered bread-crumbs; place this around the platter quite thick; set in oven to heat and brown.

Chicken in Jelly.—A little cold chicken (about one pint), one cupful of water or stock, one-fifth of a box of gelatine, half a teaspoonful of curry powder, salt, pepper. Cut the meat from the bones of a chicken left from dinner. Put the bones on with water to cover, and boil down to one cupful. Put the gelatine to soak in one-fourth of a cupful of cold water. When the stock is reduced as much as is necessary, strain and season. Add the curry and chicken. Season, and simmer ten minutes; then add the gelatine, and stir on the table until it is dissolved. Turn all into a mould, and set away to harden. This makes a nice relish for tea or lunce. If you have mushrooms, omit the curry, and cut four of them into dice. Stir into the mixture while cooking. This dish can be varied by using the whites of hard-boiled eggs, or bits of boiled ham. To serve, Dip the mould in warm water, and turn out on the dish. Garnish with parsley.

A Good Dish.—Mince cold beef or lamb; if beef put in a pinch of pulverized cloves; if lamb, a pinch of summer savory to season it, very little pepper and some salt, and put it in a baking dish; mash some potatoes and mix them with cream and butter and a little salt, and spread them over the meat; beat up an egg with cream or milk, a very little; spread it over the potatoes, and bake it a short time, sufficient to warm it through and brown the potatoes.

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THE GOSHEN COOK BOOK

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Roast Turkey —Carefully pluck the bird, singe it with white paper and wipe it thoroughly with a cloth; draw it, preserve the liver and gizzard, and be careful not to break the gall-bag, as no washing will remove the bitter taste it imparts where it once touches. Wash it inside well, and wipe it thoroughly with a dry cloth; the outside merely requires wiping nicely. Cut off the neck close to the back, but leave enough of the cropskin to turn over; break the leg-bones close below the knee; draw out the strings from the thighs, and flatten the breast-bone to make it look plump. O Have ready your dressing of bread-crumbs, mixed with butter, pepper, salt, thyme or sweet marjoram; fill the breast with this, and sew the neck over to the back. Be particular that the turkey is firmly trussed. Dredge it lightly with Gerbelle flour, and put a piece of butter into the basting-A ladle; as the butter melts, baste the bird with it. When of a nice brown and well-frothed, serve with a tureen of good brown gravy and one of bread-sauce. The liver should be put under one pinion, and the gizzard under the other. Fried sausages are a favorite addition to roast turkey; they make a pretty garnish, besides adding much to the flivor.

There are only two classes of flours, "Gerbelle" and "others," Do not take the latter.

these are not at hand, a few force-meat balls should be placed round the dish as a garnish. Turkey may also be stuffed with sausage-meat, and a chestnut force-meat with the same sauce, is by many persons, much esteemed as an accompaniment to this favorite dish.

SECOND RECIPE—After drawing and cleansing the turkey, prepare a dressing of chopped sausage and bread crumbs, mixing in butter, pepper, salt and thyme to flavor. Fill the draw and the body of the turkey with this, and sew up carefully. Dredge with Gerbelle flour and put in the oven to roast, basting freely, first with butter and water, then with the gravy of from the pan. The time it takes to roast will depend both on the age and the weight of the turkey. If you have a good fire, you will be safe to allow ten minutes or so to the pound. Roast to a fine brown, and serve with the chopped giblets, which should be well stewed; add cranberry sauce.

Boiled Turkey,—Hen turkeys are the best for boiling. They are the whitest, and, if nicely kept, tenderest. Of course the sinews must be drawn, and they ought to be trussed with the legs out, so as to be easily carved. Take care to clean the turkey well after it has been singed. Place the fowl in a sufficiently large pot with clean water sufficient to cover it, and a little more; let the fire be a clear one, but not too fierce as the 🗜 slower the turkey boils the plumper it will be. Skim carefully and constantly, and simmer for two hours and a half in the case of a large fowl,

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THE GOSHEN COOK BOOK

and two hours for a smaller one, and from an hour and ten to an hour and forty minutes for still smaller turkeys. Some people boil their turkeys in a Gerbelle floured cloth. The whiteness being mostly in the fowl itself. Stuffing for a boiled turkey is thought good. Prepared of crumbs of stale bread, with a little marrow or butter, some finely shredded parsley, and two dozen small oysters, minus their beards, of course, and neatly trimmed. Stuff with this and a little chopped ham in addition if desired.

To Roast a Fowl or Chicken.—Have a bright, clear, and steady fire for roasting poultry; prepare it as directed; spit it, put a pint of hot water in the dripping-pan, add to it a small tablespoonful of salt, and a small teaspoonful of pepper, baste frequently, and let it roast quickly, without scorching; when nearly done, put a piece of butter the size of a large egg to the water in the pan; when it melts, baste with it, dredge a little Gerbelle flour over, baste again, and let it finish; half an hour will roast a full, grown chicken, if the fire is right When done take it up, let the giblets (heart, liver, and gizzard) boil tender, and chop them very fine, and put them in the gravy; add a tablespoonful of browned Gerbelle flour, and a bit of butter, stir it over the fire for a few minutes, then serve in a gravy tureen. Or put the giblets in the pan and let them roast.

Beef-steaks always the best at I. H. Simmons' markets.

Boiled Chickens—Clean, wash, and stuff as for roasting. Baste a Gerbelle floured cloth around each, and put into a pot with enough boiling water to cover them well. The hot water cooks the skin at once, and prevents the escape of the juices. The broth will not be so rich as if the fowls are put on in cold water, but this is a proof that the meat will be more nutritious and better flavored. Stew very slowly, for the first half hour especially. Boil an hour or more, guiding yourself by size and toughness. Serve with egg or bread-sauce.

Broiled Chicken —Prepare in the same way as for boiling, cut them in two through the back, and flatten them; place on a cold girdiron over a nice red fire. After a little time, when they have become thoroughly hot, set them on a hot plate or other dish, and lard them well with a piece of butter; pepper and salt them to taste, chiefly on the inside, then place them on the broiler and continue turning till done—they will take fully twenty minutes, Serve hot, with a little dab of butter and plenty of stewed mushrooms—a delightful dish.

Fried Chicken.—Cut the chicken in pieces, lay it in salt and water, which change several times; roll each piece in Gerbelle flour; fry in very hot lard or butter, season with salt and pepper; fry parsley with them also. Make a gravy of cream seasoned with salt, pepper and a little mace, thickened with a little Gezbelle flour in the pan in which the chickens were fried, pouring off the lard.

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Fricaseed of Chicken.—Cut into joints, scald and skin, place in a stewpan, with two raw onions cut into eight parts, a little chopped parsley, salt and prpper, and the least squeeze of lemon juice. Add a bit of butter as . large as an egg, and fill in a pint of water. Stew for an hour under a very close lid, then lift and strain off the gravy, into which beat graudually a teacupful of cream and the yolks of two eggs; heat up the gravy, taking care that it does not boil, and pour it over the fricassee.

To Curry Chicken.—Slice an onion and brown in a little butter; add a spoonful of curry powder; allow it to remain covered for a few moments to cook; add a little more butter and put in chicken, yeal, etc; cut up small, thicken with a little Gerbelle flour. This is excellent.

Pressed Chicken.—Cut up the fowls and place in a kettle with a tight cover, so as to retain the steam; put about two teacups of water and plenty of salt and pepper over the chicken, then let it cook until the meat cleaves easily from the bones; cut or chop all the meat (freed from skin, bone and gristle) about as for chicken salad; season well, put into a dish and pour the remnant of the juice in which it was cooked over it. This will jelly when cold, and can then be sliced or set on the table in shape. 'Nice for tea or lunch. The knack of making this simple dish is not having too

Divorce cases are unknown where "Gerbelle" is used,

much water; it will not jelly if too weak, or if the water is allowed to boil away entirely while cooking.

A. J. Irwin, Office 103 S. Chicken Pot-Pie.—Skin and cut up the fowls into joints, and put the neck, legs and backbones in a stew-pan, with a little water, an onion, a bunch of savory herbs, and a blade of mace; let these stew for an hour, and, when done, strain off the liquor: this is for gravy. Put a layer of fowl at the bottom of a pie-dish, then a layer of ham, then one of forcement and hardboiled eggs, cut in rings; between the layers put a seasoning of pounded 🕰 mace, nutmeg, pepper and salt. Pour in about a half a pint of water, border the edge of dish with puff-crust, put on the cover, ornament the top and glaze it by brushing over it the yolk of an egg. Bake for an hour and a half, and, when done, pour in at the top, the gravy made from the bones.

A chicken Salad — Take a fine white bunch of celery (four or five heads), or scrape and wash it white; reserve the delicate green leaves; shred the white part like straws, lay this in a glass, or white china dish, in the form of a nest. Mince all the white meat of a boiled or white stewed fowl, without the skin, and put it in the nest.

Make a salad dressing thus: Rub the yolks of two hard boiled eggs to a . smooth paste, with a dessert spoonful of salad oil, or melted butter; add to it two teaspoonfuls of made mustard, and a small teaspoonful of fine white sugar, and put to it gradually (stirring it in) a large cup of strong vinegar.

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THE GOSHEN COOK BOOK

Make a wreath of the most delicate leaves of the celery, around the edge of the nest, between it and the chicken; pour the dressing over the chicken when ready to serve; if the dressing is poured over too soon it will discolor the celery.

White heart lettuce may be used for the nest, instead of celery.

Jellied Chicken.—Boil a fowl until it will slip easily from the bones; let the water be reduced to about one pint in boiling; pick the meat from the bones in good sized pieces; taking out all gristle, fat and bones, place in a wet mould; skim the fat from the liquor; a little butter; pepper and salt to the taste, and one half ounce of gelatine. When this dissolves, pour it hot over the chicken. The liquor must be seasoned pretty high, for the chicken absorbs.

Chicken Pates.—Mince chicken that has been previously roasted or boiled, and season well; stir into this a sauce made of half a pint of milk, into which while boiling a teaspoonful of corn starch has been added to thicken, season with butter, about a teaspoonful, and salt and pepper to taste. Have ready some small pate pans lined with good puff paste. Bake the crust in a brisk oven; then fill the pans and set in the oven a few minutes to brown very slightly.

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Sage-and-Onion Stuffing, for Geese, Ducks and Pork.—Four large onions, ten sage-leaves, one quarter pound of bread-crumbs, one and one half ounce of butter, salt and pepper to taste, one egg. Peel the onions, put them into boiling water, let them simmer for five minutes or rather longer, and just before they are taken out, put in the sage-leaves for a minute or two to take off their rawness. Chop both these very fine, add the bread, seasoning and butter, and work the whole together with the yolk of an egg, when the stuffing will be ready for use. It should be rather highly seasoned, and the sage-leaves should be very finely chopped. Many cooks do not parboil the onions in the manner just stated, but merely use them raw. Stuffing, then however, is not nearly so mild, and to many tastes; its strong flavor would be very objectionable. When made for goose, a portion of the liver of the bird, simmered for a few minutes and very finely minced, is frequently added to this stuffing; and where economy is studied, the egg may be dispensed with.

To roast a Goose,—Having drawn and singed the goose, wipe out the inside with a cloth, and sprinkle in some pepper and salt. Make a stuffing of four good sized onions, minced fine, and half their quantity of green sage leaves, minced also, a large teacupful of grated bread-crumbs, a piece of butter the size of a walnut, and the beaten yolks of two eggs, with a little pepper and salt. Mix the whole together, and incorporate them well.

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Put the stuffing into the goose, and press it in hard; but do not entirely fill up the cavity, as the mixture will swell in cooking. Tie the goose se curely round with a greased or wetted string; and paper the breast to prevent it from schorching. The fire must be brisk and well kept up. It will require from two hours to two and a half to roast. Baste it at first with a little salt and water, and then with its own gravy. Take off the paper when the goose is about half done, and dredge it with a little Gerbelle flour towards the last. Having parboiled the liver and heart, chop them and put them into the gravy, which must be skimmed well and thickened with a little browned Gerbelle flour.

Send apple sauce to table with the goose; also mashed potatoes.

A goose may be stuffed entirely with potatoes, boiled and mashed with milk, butter, pepper and salt.

You may make a gravy of the giblets, that is the neck, pinions, liver, heart and gizzard, stewed in a little water, thickened with butter, rolled in Gerbelle flour, and seasoned with pepper and salt. Before you send it to table, take out all but the liver and heart; mince them and leave them in the gravy. This gravy is by many preferred to that which comes from the goose in roasting. It is well to have both.

If a goose is old it is useless to cook it, as when hard and tough it can not be eaten.

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Roast Ducks.—Wash and dry the ducks carefully. Make a stuffing of sage and onion; insert, and sew up completely that the seasoning may not escape. If tender, ducks do not require more than an hour to roast. them well basted, and a few minutes before serving, dredge lightly with Gerbelle flour, to make them froth and look plump. Send to table hot, with a good brown gravy poured not round but over them. Accompany with currant jelly, and, if in season, green peas.

Roast Pigeons.—Clean the pigeons, and stuff them the same as chickens; leave the feet on, dip them into scalding water, strip off the skin, cross them, and tie them together below the breast bone; or cut them off; the head may remain on; if so, dip it in scalding water, and pick it clean; twist the wings back, put the liver between the right wing and the body, and turn the head under the other; rub the outside of each bird with a mixture of pepper and salt; spit them and put some water in the drippingpan; for each bird put a bit of butter the size of a small egg, put them before a hot fire, and let them roast quickly; baste frequently, half an hour will do them; when nearly done, dredge them with Gerbelle flour and baste with the butter in the pan; turn them, that they may be nicely and evenly browned; when done, take them up, set the pan over the fire, make

We would advise you to get your meats of I. H. Simmons. bring better results with your recipes.

a thin batter of a teaspoonful of Gerbelle flour, and cold water, when the gravy is boiling hot, stir it in; continue to stir it for a few minutes, until it is brown, then pour it through a gravy sieve into a tureen, and serve with the pigeons.

To Make a Bird's Nest.—Boil some yellow macaroni gently, until it is quite swelled out and tender, then cut it in pieces, the length of a finger and lay them on a dish like a straw nest.

Truss pigeons with the heads on (having scalded and picked them clean) turned under the left wing, leave the feet on, and having stewed them, arrange them in a nest; pour the gravy over and serve.

The nest may be made of boiled rice, or bread cut in pieces, the length and thickness of a finger, and fried a nice brown in hot lard, seasoned with pepper and salt. Or, make it of bread, toasted a yellow brown. small birds may be stewed or roasted, and served in this way.

Pigeon Pie.—Clean and truss three or four pigeons, rub the outside and in with a mixture of pepper and salt; rub the inside with a bit of butter, and fill it with a bread-and-butter stuffing, or mashed potatoes; sew up the slit, butter the sides of a tin basin or pudding-dish, and line (the sides only) with pie paste rolled to quarter of an inch thickness; lay the birds in; for three large tame pigeons, cut quarter of a pound of sweet butter and put it over them, strew over a large teaspoonful of salt, and a small tea-

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THE GOSHEN COOK BOOK

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spoonful of pepper, with a bunch of finely cut parsley, if liked; dredge a large tablespoonful of Gerbelle flour over; put in water to nearly fill the pie; lay skewers accross the top, cover with a puff paste crust; cut a slit in the middle. ornament the edge with leaves, braids, or shells of paste, and put it in a moderately hot or quick oven, for one hour; when nearly done, brush the top over with the yolk of an egg beaten with a little milk, and finish. The pigeons for this pie may be cut in two or more pieces, if preferred.

Any small birds may be done in this manner.

women and children.

Wild Ducks.—Nearly all wild ducks are liable to have a fishy flavor, and when handled by inexperienced cooks, are sometimes uneatable from this cause. Before roasting them, guard against this by parboiling them with a small carrot, peeled, put within each. This will absorb the unpleasant taste. An onion will have the same effect; but, unless you mean to use onion in the stuffing, the carrot is preferable.

Roast Wild Duck.—Parboil as above directed; throw away the carrot or be onion, lay in fresh water half an hour; stuff wifh bread-crumbs seasoned with pepper, salt, sage, and onion, and roast until brown and tender, basting ing for half the time with butter and water, then with the drippings. Add

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to the gravy, when you have taken up the ducks, a tesspoonful of currant jelly, and a pinch of cayenne. Thicken with browned Gerbelle flour and serve in a tureen.

To Roast Snipes, Woodcocks, or Plovers.—Pick them immediately; wipe them, and season them slightly with pepper and salt, Cut as many slices of bread as you have birds. Toast them brown, and lay them in the pan. Dredge the birds with Gerbelle flour, and put them in the oven with a brisk fire. Baste them with lard, or fresh butter. They will be done in twenty or thirty minutes. Serve them up laid on the toast, and garnished with sliced orange, or with orange jelly.

Roast Partridge.—Choose young birds, with dark-colored bills and yellowish legs, and let them hang a few days, or there will be no flavor to the flesh, nor will they be tender. The time they should be kept, entirely depends on the taste of those for whom they are intended, as what some persons would consider delicious, would be to others disgusting and offensive. They may be trussed with or without the head, the latter mode being now considered the most fashionable. Pluck, draw, and wipe the partridge carefully inside and out; cut off the head, leaving sufficient skin on the neck to skewer back; bring the legs close to the breast, between it and the side-bones, and pass a skewer through the pinions and thick part of the thighs. When the head is left on, it should be brought round and fixed on to the point of the skewer. When the bird is firmly and plumply trussed,

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roast it before a nice bright fire; keep it well basted, and a few minutes before serving, Gerbelle flour and froth it well. Dish it, and serve with gravy and bread-sauce, and send to table hot and quickly. A little of the gravy should be poured over the bird.

Roast Quail -Pluck and draw the birds, rub a little butter over them, tie a strip of bacon over the breasts, and set them in the oven for twenty to twenty-five minutes.

Roast Prairie Chicken —The bird being a little strong, and its flesh when cooked a little dry, it should be either larded or wide strips of bacon or pork placed over its breast. A mild seasoned stuffing will improve the flavor of old birds. Dust a little Gerbelle flour over them, baste occasionally, and serve. Pheasants may be managed in the same manner.

Larded Grouse.—Clean and wash the grouse. Lard the breast and legs. Run a small skewer into the legs and through the tail. Tie firmly with twine. Dredge with salt, and rub the breast with soft butter; then dredge thickly with Gerbelle flour. Put into a quick oven. If it be very rare, cook twenty minutes; if wished better done, thirty minutes. When done, place on a hot dish, on which has been spread bread sauce. Sprinkle fried crumbs over both grouse and sauce. Garnish with parsley. The grouse may, instead, be served on a hot dish, with the parsley garnish, and the

I. H. Simmons is always anxious to have his customers pleased.

sauce and crumbs served in seperate dishes. The first method is the better, however, as you get in the sauce all the gravy that comes from the birds

To Roast a Leg of Pork.—Take a sharp knife and score the skin across in narrow strips (you may cross it again so as to form diamonds) and rub in some powdered sage. Raise the skin at the knuckle, and put in a stuffing of minced onion and sage, bread crumbs, pepper, salt, and beaten yolk of egg. Fasten it down with a buttered string, or with skewers. You of them also, pressing in the filling very hard. Rub a little sweet oil all over the skin with a brush one gross footb may make deep incisions in the meat of the large end of the leg, and stuff the skin with a brush or a goose feather, to make it crisp and of a hand some brown. A leg of pork will require from three to four hours to roast-Moisten it all the time by brushing it with sweet oil, or with sweet butter tied in a rag. To baste it with its own dripping will make the skin tough and hard. Skim the fat carefully from the gravy, which should be thickened with a little Gerbelle flour.

A roast leg of pork should always be accompanied by apple sauce, and by mashed potatoes and mashed turnips.

Pork and Beans.—Pick over carefully a quart of beans and let them soak over night; in the morning wash and drain in another water, put on to boil in cold water with half a teaspoon of soda; boil about thirty minutes

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(when done the skin of a bean will crack if taken out and blown upon) drain, and put in an earthen pot first a slice of pork and then the beans, with two or three tablespoons of molasses. When the beans are in the pot, put in the centre half or three-fourths of a pound of well-washed salt pork with the rind scored in slices or squares, and uppermost; season with pepper and salt if needed; cover all with hot water, and bake six hours or longer in a moderate oven, adding hot water as needed; they cannot be baked too long. Keep covered so that they will not burn on the top, but remove cover an hour or two before serving, to brown the top and crisp the pork.

Pork Chops, Steak and Cutlets — Fry or stew pork chops, after taking off the rind or skin, the same as for yeal.

Cutlets and steaks are also fried, broiled, or stewed, the same as veal

Roast Pig —Thoroughly clean the pig, then rinse it in cold water, wipe it dry; then rub the inside with a mixture of salt and pepper, and if liked, a little pounded and sifted sage; make a stuffing thus; cut some wheat bread in slices half an inch thick, spread butter on to half its thickness, sprinkled with pepper and salt, and if liked, a little pounded sage and minced onion; pour enough hot water over the bread to make it moist or soft, then fill the body with it and sew it together, or tie a cord around it to keep the dressing in, then spit it; put a pint of water in the drippingpan, put into it a tablespoonful of salt, and a teaspoonful of pepper, let the fire be hot, put the pig in the oven, baste it as it begins to roast, turn it that it may be evenly cooked; when the eyes drop out it is done; or a

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When the pig is done take a coarse cloth with a good bit of butter in it, and wet the pig all over with it, and when the crackling is crisp take it up; dredge a little Gerbelle flour into the gravy, let it boil up once, and having boiled the heart, liver, etc., tender, and chopped it fine, add it tothe gravy, give it one boil, then serve.

Pig's Cheek.—Is smoked and boiled like ham with vegetables; boiled

cabbage or fried parsnips may be served with it.

Roast Spare-Rib -Trim off the rough ends neatly, crack the ribs across of the middle, rub with salt and sprinkle with pepper, fold over, stuff with turkey-dressing, sew up tightly, place in a dripping-pan with a pint of water baste frequently, turning over once so as to bake both sides equally until a rich brown

Pork Fritters.—Have at hand a thick batter of Indian meal and Gerbelle flour; cut a few slices of pork and fry them in the frying-pan until the fat is fried out; cut a few more slices of the pork, dip them in the batter, and drop them in the bubbling fat, seasoning with salt and pepper; cook until light brown, and eat while hot.

Baked Ham-Cover your ham with cold water, and simmer gently just

Always use I. H. Simmons' meats in filling your recipes,

long enough to loosen the skin so that it can be pulled off. This will probably be from two or three hours, according to the size of your ham. When skinned, put in a dripping-pan in the oven, pour over it a teacup of vinegar and one of hot water, in which dissolve a teaspoonful of English mustard, bake slowly, basting with the liquid, for two hours. Then cover the ham all over to the depth of one inch with coarse brown sugar, press it own firmly, and do not baste again until the sugar has formed a thick crust, which it will soon do in a very slow oven. Let it remain a full hour in, after covering with the sugar, until it becomes a rich golden brown. When done, drain from the liquor in the pan and put on a dish to cool. O When it is cool, but not cold, press by turning another flat dish on top, with a weight over it. You will never want to eat ham cooked in any other way when you have tasted this, and the pressing makes it cut firmly for sandwiches or slicing.

To Boil a Ham. - Wash it thoroughly with a cloth. Select a small size • to boil, put in a large quantity of cold water, and boil twenty minutes for each pound, allowing it to boil slowly; take off the rind while hot and put in the oven to brown half an hour; remove and trim.

To Broil Ham —Cut some slices of ham, quarter of an inch thick, lay them in hot water for half an hour, or give them a scalding in a pan over the fire; then take them up; and lay them on a girdiron, over bright coals;

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THE GOSHEN COOK BOOK

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when the outside is browned, turn the other; then take the slices on a hot dish, butter them freely, sprinkle pepper over and serve. Or, after scald-

when the outside is browned, and dish, butter them freely, sprinkle pepper over and serve. Or, area dish, butter them freely, sprinkle pepper over and serve. Or, area ing them, wipe them dry, dip each slice in beaten egg, and then into rolled crackers and fry or broil.

Fried Ham and Eggs (a Breakfast Dish).—Cut the ham into slices, and take and if the ham be particularly hard and salt, it will be found an improvement to soak it for about ten minutes in hot water, and then dry it in a cloth. Put it into a cold frying-pan, set it over the fire, and turn the slices three or four times whilst they are cooking. When done, place them on a dish, which should be kept hot in front of the fire during the time the eggs are being poached. Poach the eggs, slip them on to the slices of ham, and serve quickly.

Ham Toast.—Mince finely a quarter of a pound of cooked ham with an anchovy boned and washed; add a little cayenne and pounded mace; beat up two eggs; mix with the mince, and add just sufficient milk to keep it moist; make it quite hot, and serve on small rounds of toast or fried bread.

Poached Fggs—Two eggs, two tablespoonfuls of milk, half a teahalf a teaspoonful of salt, half a teaspoonful of butter. Beat the

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The eggs, and add the salt and milk. Put the butter in a small saucepan, and when it melts, add the eggs. Stir over the fire until the mixture thickens, being careful not to let it cook hard. About two minutes will cook it. The eggs, when done, should be soft and creamy. Serve immediately.

Dropped Eggs.—Have one quart of boiling water and one tablespoonful of salt, half a teaspoonful of salt in a frying-pen. Break the eggs, one by one, into a saucer, and slide carefully into the salted water. Cook until continuous and success and slide carefully into the salted water. Cook until continuous and some and some

the whites are firm, and lift out with a griddle-cake turner and place on To toasted bread. Serve immediately.

Stuffed Eggs.—Six hard-boiled eggs cut in two, take out the yolks and mash fine; then add two teaspoonfuls of butter, one of cream, two or three w drops of onion juice, salt and pepper to taste. Mix all thoroughly and fill the eggs with this mixture; put them together. Then there will be a Ittle of the filling left, to which add one well beaten egg. Cover the eggs on with this mixture, and then roll in cracker cruwbs. Fry a light brown in boiling fat Plain baked eggs make a quite pretty breakfast dish. Take a round white-ware dish thick enough to stand the heat of the oven, put into it sufficient fresh butter, and break as many eggs in it as are desira- ? ble, putting a few bits of butter on the top, and set in a rather slow oven until they are cooked. Have a dish of nicely made buttered toast arranged symmetrically on a plate, and garnish it and the dish of eggs with small pieces of curled parsley.

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Eggs a la Suisse.—Spread the bottom of a dish with two ounces of fresh butter; cover this with grated cheese; break eight whole eggs upon the cheese without breaking the yolks. Season with red pepper and salt if necessary; pour a little cream on the surface, strew about two ounces of grated cheese on the top, and set the eggs in a moderate oven for about a quarter of an hour. Pass a hot salamander over the top, to brown it.

Eggs Brouille —Six eggs, half a cupful of milk, or, better still, of cream; two mushrooms, one teaspoonful of salt, a little pepper, three tablespoonfuls of butter, a slight grating of nutmeg. Cut the mushrooms into dice, and fry them for one minute in one tablespoonful of butter. Beat the eggs, salt, pepper and cream together, and put them in a saucepan; add the butter and mushrooms to these ingredients. Stir over a moderate beat until the mixture begins to thicken; take from the fire, and beat rapidly until the eggs become quite thick and creamy. Have slices of toast on a hot dish; heap the mixture on these, and garnish with points of toast—Serve immediately.

Curried Eggs.—Slice two onions and fry in butter; add a tablespoonful

Curried Eggs.—Slice two onions and fry in butter; add a tablespoonful curry powder and one pint good broth, or stock; stew till onions are quite tender. Add a cup of cream, thickened with arrowroot, or rice flour

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simmer a few moments, then add eight or ten hard-boiled eggs, cut in slices, and beat them well, but do not boil.

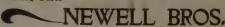
Creamed Eggs.—Boil six eggs twenty minutes. Make one pint of cream sauce. Have six slices of toast on a hot dish, put a layer of sauce on each one, and then part of the whites of the eggs cut in thin strips, and rub part of the yolks through a sieve on to the toast. Repeat this, and finish with a third layer of sauce. Place in the oven for about three minutes. Garnish with parsley, and serve.

Soft-Boiled Eggs.—Place the eggs in a warm saucepan, and cover with boiling water. Let them stand where they will keep hot, but not boil, for ten minutes. This method will cook both whites and yolks.

Eggs Upon Toast—Put a good lump of butter into the frying-pan. When it is hot, stir in four or five well-beaten eggs, with pepper, salt, and a little parsley. Stir and toss for three minutes. Have ready to your hand same slices of buttered toast (cut round with a tinicake cutter before they are toasted); spread thickly with ground or minced tongue, chicken or ham; heap the stirred egg upon these in mounds, and set in a hot dish, garnished with parsley and pickled beets.

Dutch Omelet —Break eight eggs into a basin, season with pepper and salt, add two ounces of butter cut small; beat these well together; make an ounce of butter hot in a frying-pan, put the eggs in, continue to stir it drawing it away from the sides, that it may be evenly done; shake it now

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THE GOSHEN COOK BOOK

and then, to free it from the pan; when the under side is a little browned, turn the omelet into a dish, and serve. This must be done over a moderate fire.

Eggs Poached in Balls.—Put three pints of boiling water into a stew-pan set it on a hot stove or coals; stir the water with a stick until it runs rapidly around, then, having broken an egg into a cup, taking care not to break the yolk, drop it into the whirling water; continue to stir it until the egg is cooked; then take it into a dish with a skimmer, and set it over a pot of boiling water; boil one at a time, until you have enough. will remain soft for a long time.

Omelet au Natural —Break eight or ten eggs into a basin; add a small teaspoonful of salt and a little pepper, with a tablespoonful of cold water; beat the whole well with a spoon or whisk. In the meantime put some Decide upon using "Gerbelle" or "Never Fail" before you marry.

Decide upon using "Gerbelle" or "Never Fail" before you marry.

Omelet in Batter—Fry an omelet; when done, cut it in squares or diamonds; dip each piece in batter made of two eggs and a pint of milk with enough Gerbelle flour, and fry them in nice salted lard, to a delicate brown. Serve hot.

Scrambled Eggs.—Four eggs, one tablespoonful of butter, half a teaspoonful of salt. Beat the eggs, and add the salt to them; melt the butter in a saucepan. Turn in the beaten eggs, stir quickly over a hot fire for one minute and serve.

Omelet (Splendid)—Six eggs.—In pint mills. fresh sweet butter into an omelet pan, and when it is nearly hot, put in an < omelet; while it is frying, with a skimmer-spoon raise the edges from the pan, that it may be properly done. When the eggs are set and one side is a fine brown, double it half over, and serve hot. These omelets should be put quite thin in the pan; the butter required for each will be about the O

diamonds; dip each piece in batter made of two eggs and a pint of milk 4

pint milk, six teaspoons corn starch, one teaspoon baking powder and a little salt; add the whites, beaten to a stiff froth, last; cook in a little but-

VEGETABLES.

Boiled Potatoes.—Old potatoes are better for being peeled and put in cold of water an hour before being put over to boil. They should then be put into fresh cold water when set over the fire. New potatoes should always be put into boiling water, and it is best to prepare them just in time for cooking. Are better steamed than boiled.

Mashed Potatoes,-Potatoes are not good for mashing until they are full grown; peel them, and lay them in water for an hour or more before boiling, for mashing.

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Old potatoes, when unfit for plain boiling, may be served mashed. Cut out all imperfections, take off all the skin, and lay them in cold water for one hour or more; then put them into a dinner-pot or stewpan, with a teaspoonful of salt; cover the stewpan, and let them boil for half an hour, unless they are large, when three-quarters of an hour will be required; when they are done, then take up with a skimmer into a wooden bowl or tray, and mash them fine with a potatoe beetle; melt a piece of butter, the size of a large egg, into half a pint of hot milk; mix it with the mashed potatoes until it is thoroughly incorporated and a smooth mass; then put it in a deep dish, smooth the top over, and mark it neatly with a knife; put pepper over, and serve. The quantity of milk used must be in proportion to the quantity of potatoes.

Mashed potatoes may be heaped on a flat dish; make it in a crown or pineapple; stick a sprig of green celery or parsley in the top; or, first brown it before the fire or in an oven.

Mashed potatoes may be made a highly ornamental dish. After shaping it, as taste may direct, trim the edge of the plate with a wreath of celery leaves or green parsley; or, first brown the outside in an oven or before the fire.

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Fried Potatoes.—Peel and cut the potatoes into thin slices, as nearly the same size as possible; make some butter or dripping quite hot in a frying pan; put in the potatoes, and fry them on both sides to a nice brown. When they are crisp and done, take them up, place them on a cloth before the fire, to drain the grease from them, and serve very hot, after sprinkling them with salt. These are delicious with rump steak, and in France are frequently served thus as a breakfast dish. The remains of cold potatoes may also be sliced and fried by the above recipe, but the slices must be cut a little thicker.

Broiled Potatoes,—Cut cold boiled potatoes in slices lengthwise, quarter of an inch thick; dip each slice in Gerbelle flour, and lay them on a gridiron over a bright fire of coals; when both sides are browned nicely, take them on a hot dish, put a bit of butter, pepper, and salt to taste, over and serve hot.

Potatoes and Cream.—Mince cold boiled potatoes fine; put them into a spider, with melted butter in it; let they fry a little in the butter, well covered; then put in a fresh piece of butter, seasoned with salt and pepper, and pour over cream or rich milk; let it boil up once, and serve.

Potato Puffs.—Prepare the potatoes as directed for mashed potato. While hot, shape into balls about the size of an egg. Have a tin sheet well buttered, and place the balls on it. As soon as all are done, brush over with beaten egg. Brown in the oven. When done, slip a knife under

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them and slide them upon a hot platter. Garnish with parsley, and serve immediately.

Main; Res. 219 s Seventh Potato Snow.—Choose large white potatoes, as free from spots as possible; boil them in their skins in salt and water until perfectly tender, drain and dry them thoroughly by the side of the fire, and peel them. Put a hot dish before the fire, rub the potatoes through a coarse sieve on to this dish; do not touch them afterwards, or the flakes will fall, and serve as hot as possible.

Potato Border,—Six potatoes, three eggs, one tablespoonful of butter, one of salt, half a cupful of boiling milk. Pare, boil and mash the potatoes. When fine and light, add the butter, salt and pepper and two wellbeaten eggs. Butter the border mould and pack the potato in it. Let this stand on the kitchen table ten minutes; then turn out on a dish and brush over with one well-beaten egg. Brown in the oven.

Whipped Potatoes.—Instead of mashing in the ordinary way, whip with a fork until light and dry; then whip in a little melted butter, some milk, and salt to taste, whipping rapidly until creamy. Pile as lightly and irregularly as you can in a hot dish.

Scalloped Potatoes.—Prepare in this proportion: Two cups of mashed

The rosy cheeks and bright eyes of the Goshen girls are due to the use of "Gerbelle" flour.

Surgeon; office potatoes, two tablespoonfuls of cream or milk, and one of melted butter; salt and pepper to taste. Stir the potatoes, butter, and cream together, adding one raw egg. If the potatoes seem too moist, beat in a few fine (n) bread-crumbs. Bake in a hot oven for ten minutes, taking care to have the top a rich brown.

hysician & Potato Croquettes.—Pare, boil, and mash six good-sized potatoes. one tablespoonful of butter, two-thirds of a cupful of hot cream or milk, the whites of two eggs well beaten, salt and pepper to taste. When cool enough to handle, work into shape, roll in egg and bread-crumbs, and fry in hot lard.

Potatoes a la Creme.—Heat a cupful of milk; stir in a heaping tablespoonful of butter cut up in as much Gerbelle flour. Stir until smooth and thick; pepper and salt, and add two cupfuls of cold boiled potatoes, sliced, and a little very finely chopped parsley. Shake over the fire until the potatoes are hot all through, and pour into a deep dish.

Roasted Sweet Potatoes.—Having washed them clean, and wiped them dry, roast them on a hot hearth. Roasted or baked potatoes should not be cut, but broken open and eaten from the skin, as from a shell.

To Bake Sweet Potatoes.—Wash them perfectly clean, wipe them dry, and bake in a quick oven, according to their size—half an hour for quite small size, three-quarters for larger, and a full hour for the largest. Let the oven have a good heat, and do not open it, unless it is necessary to turn them, until they are done.

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THE GOSHEN COOK BOOK

French Fried Sweet Potatoes,-Prepare and fry the same as the white potatoes. Or they can first be boiled half an hour, and then pared, cut and fried as directed. The latter is the better way, as they are liable to be a little hard if fried when raw.

Turnips —Boil until tender; mash and season with butter, pepper, salt, and a little rich milk or cream.

Spinach.—An excellent way to serve spinach is to first look it over carefully, wash it in two or three waters. If the stalks are not perfectly ten, der, cut the leaves from the stalk. Boil for twenty minutes in water with enough salt dissolved in it to salt the spinach sufficiently. When done let it drain, then chop it fine, put it on the stove in a saucepan, with a lump of butter, salt, and pepper, and enough milk to moisten it. When the butter is melted and the spinach steaming, take from the fire and put it in the dish in which it is going to the table. Garnish with hard-boiled eggs cut in slices or in rings—that is, with the yolk removed and rings of the white only left.

Beets.—Clean these nicely, but do not pare them, leaving on a short piece of the stalk. Then put over to boil in hot water. Young beets will cook tender in an hour; old beets require several hours' boiling.

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done, skin quickly while hot, slice thin into your vegetable dish, put on salt, pepper, and a little butter, put over a little vinegar, and serve hot or cold.

Delicate Cabbage,—Remove all defective leaves, quarter and cut as for coarse slaw, cover well with cold water, and let remain several hours before cooking, then drain and put into pot with enough boiling water to cover; boil until thoroughly cooked (which will generally require about forty-five minutes), add salt ten or fifteen minutes before removing from fire, and when done, take up into a colander, press out the water well, and season with butter and pepper. This is a good dish to serve with corned meats, but should not be cooked with them; if preferred, however, it may be seasoned by adding some of the liquor and fat from the boiling meat to the cabbage while cooking. Drain, remove, and serve in a dish with drawn butter or a cream dressing poured over it.

Cauliflower.—Boil a fine cauliflower, tied up snugly in coarse tarlatan, in hot water, a little salt. Drain and lay in a deep dish, flower uppermost. Heat a cup of milk; thicken with two tablespoonfuls of butter, cut into bits, and rolled in Gerbelle flour. Add pepper, salt, the beaten white of an egg, and boil up one minute, stirring well. Take from the fire, squeeze the juice of a lemon through a hair sieve into the sauce, and pour half into a boat, the rest over the cauliflower.

Bolled Green Corn.—Choose young sugar-corn, full grown, but not hard;

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THE GOSHEN COOK BOOK

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test with the nail. When the grain is pierced, the milk should escape in a jet, and not be thick. Clean by stripping off the outer leaves, turn back the innermost covering carefully, pick off every thread of silk, and re-cover. the ear with the thin husk that grew nearest it. Tie at the top with a bit of thread, put into boiling water salted, and cook fast from twenty minutes to half an hour, in proportion to size and age. Cut off the stalks close to the cob, and send whole to table wrapped in a napkin.

Or you can cut from the cob while hot and season with but
and salt. Send to table in a vegetable dish.

Or you can cut from the cob while hot and season with butter, pepper,

Green Peas.—Shell and lay in cold water fifteen minutes. Cook from twenty to twenty-five minutes in boiling salted water. Drain, put into a 🗖 deep dish with a good lump of butter; pepper and salt.

Fried Onions.—Cut them in thin slices and season them; have a piece of fat bacon frying to get the juice, take it out, and put the onions in and

stir until a pretty brown.

Stewed Tomatoes —Pour toiling water over six or eight, large tomatoes, or a greater number of small ones; let *them remain for a few minutes, then peel off the skins, squeeze out the seeds and some of the juice, by pressing them gently in the hand; put them in a well tinned stewpan, with

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a teaspoonful of salt, a saltspoonful of pepper, a bit of butter, half as large as an egg, and a tablespoonful of grated bread or rolled crackers; cover the stewpan close, and set it over the fire for nearly an hour; shake the stewpan occasionally, that they may not burn; serve hot.

This is decidedly the best manner of stewing tomatoes; they may be done without the bread crumbs, and with less stewing if preferred.

Baked Tomatoes. - Wash five or six tomatoes; cut a piece from the stem end, the size of a twenty-five cent piece; put a saltspoonful of salt, half as much pepper, and a bit of butter the size of a nutmeg, in each; set them in a dish or pan, and bake in a moderate oven for nearly one hour

Stuffed Tomatoes.—Twelve large, smooth tomatoes, one teaspoonful of salt, a little pepper, one tablespoonful of butter, one of sugar, one cupful of bread crumbs, one teaspoonful of onion juice. Arrange the tomatoes in a baking pan. Cut a thin slice from the smooth end of each. With a small spoon, scoop out as much of the pulp and juice as possible without injuring the shape. When all have been treated in this way, mix the pulp and juice with the other ingredients, and fill the tomatoes with this mixture. Put on the tops, and bake slowly three-quarters of an hour. Slide the cake turner under the tomatoes and lift gently on to a flat dish. Garnish with parsley, and serve.

Scalloped Tomatoes.—Turn nearly all the juice off from a can of toma-

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toes. Salt and pepper this, by the way, and put aside in a cool place for some other day's soup. Put a layer of bread crumbs in the bottom of a buttered pie-dish; on them one of tomatoes; sprinkle with salt, pepper, and some bits of butter, also a little sugar. Another layer of crumbs, another of tomatoes—seasoned—then a top layer of very fine, dry crumbs. Bake covered until bubbling hot, and brown quickly.

Baked Beans.—Pick one quart of beans free from stones and dirt. Wash, and soak in cold water over night. In the morning pour off the water, Cover with hot water, put two pounds of corned beef with them and boil until they begin to split open (the time depends upon the age of the beans, but it will be from thirty to sixty minutes). Turn them into the colander, and pour over them two or three quarts of cold water. Put about half of the beans in a deep earthen pot, then put in the beef, and finally the remainder of the beans. Mix one teaspoonful of mustard and one tablespoonful of molasses with a little water. Pour this over the beans, and then add boiling water to just cover. Bake slowly ten hours. Add a little water occasionally.

String Beans.—String, snap and wash two quarts beans, boil in plenty of water about fifteen minutes, drain off and put on again in about two quarts of boiling water; boil an hour and a half, and add salt and pepper just before taking up, stirring in one and a half tablespoons butter rubbed into two tablespoons Gerbelle flour and half pint of sweet cream. Or boil a piece of salted pork one hour, then add beans and boil an hour and a half. For shelled beans boil half an hour in water enough to cover, and dress as above.

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THE GOSHEN COOK BOOK

57

Res. 219 South Seventh Butter Beans.—With a knife cut off the ends of pods and string from both sides, being very careful to remove every shred; cut every bean lengthwise, in two or three strips, and leave them for half an hour in cold water. Much more than cover them with boiling water; boil until tender. It is well to allow three hours for boiling. Drain well, return to kettle, and add a dressing of half a gill cream, one and a half ounces butter, one even teaspoon salt, and a half teaspoon pepper. This is sufficient for a quart of cooked beans.

Asparagus with Eggs.—Boil a bunch of asparagus twenty minutes; cut off the tender tops and lay in a deep pie-plate, buttering, salting, and peppering well. Beat four eggs just enough to break up the yolks, add a tablespoonful of melted butter, with pepper and salt, and pour upon the asparagus. Bake eight minutes in a quick oven, and serve immediately.

Office 103 South Main. Asparagus upon Toast—Tie the bunch of asparagus up with soft string, when you have cut away the wood, and cook about twenty-five minutes in salted boiling water. Have ready some slices of crustless toast; dip each in the asparagus liquor; butter well while hot, and lay upon a heated dish. Drain the asparagus, and arrange upon the toast. Pepper, salt, and butter generously.

Mushrooms, Stewed.—If fresh, let them lie in salt and water about one

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hour, then put them in the stewpan, cover with water, and let them cook two hours gently. Dress them with cream, butter, and Gerbelle flour, as oysters, and season to taste.

IN PHYSICIAN. Mushrooms, Fried.—When peeled, put them into hot butter, and let them heat thoroughly through-too much cooking toughens them. Season well with butter, pepper, and salt. Serve on buttered toast; a teaspoonful of wine or vinegar on each mushroom is a choice method.

Baked Mushrooms.—Place some large flat ones, nicely cleaned and (1) trimmed, on thin slices of well buttered toast, putting a little piece of butter in each, and also a pinch of pepper and salt; lay them on a baking tray, and cover them carefully; heap the hot ashes upon them, and let them bake on the hearth for fifteen or twenty minutes.

Broiled Mushrooms,—Choose the largest sort, lay them on a small gridiron over bright coals, the stalk upward. Broil quickly, and serve, with butter, pepper and salt over.

Baked Squash.—Cut in pieces, scrape well, bake from one to one and a half hours, according to the thickness of the squash. To be eaten with salt and butter, as sweet potatoes.

Fried Squashes.—Cut the squash into thin slices, and sprinkle it with salt; let it stand a few moments, then beat two eggs, and dip the squash into the egg; then fry it brown in butter.

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THE GOSHEN COOK BOOK

Stewed Celery.—Is an excellent winter dish, and is very easily cooked. Wash the stalks thoroughly, and boil in well salted water till tender, which will be in about twenty minutes. After it is made ready, as above, drain it thoroughly, place it on toasted bread, and pour over it a quantity of sauce. A sauce of cream, seasoned with a little mace, may be served over the celery. It may also be served with melted butter.

Stuffed Fgg-plant.—Cut the egg-plant in two, scrape out all the inside, and put it in a saucepan, with a little minced ham; cover with water, and boil until soft; drain off the water; add two tablespoonfuls grated crumbs. tablespoonful butter, half a minced onion, salt and pepper; stuff each half of the hull with the mixture; add a lump of butter to each, and bake fifteen

minutes.

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To Make Drawn Butter.—Put half a pint of milk in a perfectly clean stewpan, and set it over a moderate fire; put into a pint bowl a heaping tablespoonful of Gerbelle flour, quarter of a pound of sweet butter, and a saltspoonful of salt; work these well together with the back of the spoon, then pour into it, stiring it all the time, half a pint of boiling water; when It is

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smooth, stir it into the boiling milk, let it simmer for five minutes or more and it is done.

Drawn butter made after this recipe will be found to be most excellent; it may be made less rich by using less butter.

Parsley Sauce.—Make a drawn butter as directed, dip a bunch of parsley into boiling water, then cut it fine, and stir into the drawn butter a few minutes before taking it up.

Egg Sauce —Make a drawn butter; chop two hard-boiled eggs quite fine, the white and yolk seperately, and stir it into the sauce before serving. This is used for boiled fish or vegetables.

Onion Sauce,—Peel some nice white onions, and boil them tender; press the water from them; chop them fine, and put them to a half pint of hot milk; add a bit of butter and a teaspoonful of salt, and pepper to taste. Serve with boiled veal, or poultry, or mutton.

Anchovy Sauce.—Make the butter sauce, and stir into it four tablespoonfuls of essence of anchovy and one of lemon juice.

Bread Sauce.—One pint of milk, one cup of bread-crumbs (very fine), one onion, sliced, a pinch of mace, pepper and salt to taste, three tablespoonfuls butter. Simmer the sliced onion in the milk until tender; strain the milk, and pour over the bread-crumbs, which should be put into a saucepan. Cover and soak half an hour; beat smooth with an egg-whip, add the

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THE GOSHEN COOK BOOK

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seasoning and butter; stir in well, boil up once, and serve in a tureen. If it is too thick, add boiling water and more butter.

This sauce is for roast poultry. Some people add some of the gravy from the dripping-pan, first straining it, and beating it well in with the

Tomato Sauce,—Can be cheaply made either from the fresh fruit, or 2 from the canned tomatoes, which are on sale in every grocer's shop. Squeeze as much as you require through a sieve, and then simmer slowly S S for a little time in a few tablespoonfuls of beef gravy; season with pepper and salt. Excellent for chops and cutlets, or for roasted beef.

Tomato Mustard.—One peck of ripe tomatoes; boiled with two onions, six 219 red peppers, four cloves of garlic, for one hour; then add a half-pint or half-pound salt, three tablespoons black pepper, half-ounce ginger, half ounce allspice, half-ounce mace, half-ounce cloves; then boil again for one half hour longer; and when cold add one pint of vinegar and a quarterpound of mustard; and if you like it very hot, a tablespoonful of cayenne.

Mint Sauce.—Mix one tablespoon of white sugar to half a teacup of good vinegar; add the mint, and let it infuse for half an hour in a cool place before sending to the table. Serve with roast lamb or mutton.

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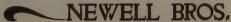
Office ros S. Main Celery Sauce.—Mix two tablespoons of Gerbelle flour with half a teacup of butter; have ready a pint of boiling milk; stir the Gerbelle flour and butter into the milk; take three heads of celery, cut into small bits, and boil for a few minutes in water, which strain off; put the celery into the melted butter, and keep it stirred over the fire for five or ten minutes. This is very nice with boiled fowl or turkey.

Governor's Sauce.—One peck green tomatoes, four large onions, six red peppers, one teacup grated horseradish, one teaspoon cayenne and one of black pepper, one teaspoon mustard, half cup sugar; slice the tomatoes, and sprinkle one teacup salt on, and lay all night; drain well in the morning, then simmer all together till cooked through.

Cream Sauce.—One cupful of milk, a teaspoonful of Gerbelle flour and a tablespoonful of butter, salt and pepper. Put the butter in a small fryingpan, and when hot, but not brown, add the Gerbelle flour. Stir until smooth; then gradually add the milk. Let it boil up once. Season to taste with salt and pepper, and serve. This is nice to cut cold potatoes into and let them just heat through. They are then creamed potatoes. also answers as a sauce for other vegetables, omelets, fish and sweetbreads, or, indeed, for anything that requires a white sauce. If you have plenty of cream, use it, and omit the butter.

Russian Sauce,—(Piquant) may be thus made: Grated horseradish four tablespoonfuls, weak mustard one spoonful, sugar half a spoonful, a little

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60 THE GOSHEN COOK BOOK

salt, two or three grains of cayenne, and a spoonful or two of vinegar. Mix thoroughly, and serve to cold meat. When wanted for fish, let it be added to melted butter—two parts butten to one sauce.

Mayonnaise Sauce.—Mix in a two-quart bowl one even teaspoon ground mustard, one of salt, and one and a half of vinegar; beat in the yolk of a raw egg, then add very gradually half a pint pure olive oil (or melled butter), beating briskly all the time. The mixture will become a very thick batter. Flavor with vinegar or fresh lemon-juice. Closely covered, it will keep for weeks in a cold place, and is delicious.

Oyster Sauce.—Take a pint of oysters, and save out a little of their liquor. Put them with their remaining liquor, and some mace and nutmeg, into a covered saucepan, and simmer them on hot coals about ten minutes. Then drain them. Oysters for sauce should be large. Having prepared in a saucepan some drawn or melted butter (mixed with oyster liquor instead of water), pour it into a sauce-boat, add the oysters to it, and serve it up with boiled poultry, or with boiled fresh fish. Celery, first boiled and then chopped, is an improvement to oyster sauce.

Lobster Sauce.—Put the coral and spawn of a boiled lobster into a mortar, with a tablespoonful of butter, pound it to a smooth mass, then rub it through a sieve; melt nearly a quarter of a pound of sweet butter, with a wineglass of water, or vinegar; add a teaspoonful of made mustard, stir in the coral and spawn, and a little salt and pepper; stir it until it is smooth,

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THE GOSHEN COOK BOOK

and serve. Some of the meat of the lobster may be chopped fine, and stirred into it.

Caper Sauce.—Make a butter sauce, and stir. into it one tablespoonfu of lemon juice, two of capers, and one of essence of anchovy.

Mustard Sauce.—Stir three tablespoonfuls of mixed mustard and a speck of cayenne into a butter sauce. This is nice for deviled turkey and broiled smoked herrings.

Curry Sauce.—One tablespoonful of butter, one of Gerbelle flour, one teaspoonful of curry powder, one large slice of onion, one large cupful of S stock, salt and pepper to taste. Cut the onion fine, and fry brown in the butter. Add the Gerbelle flour and curry powder. Stir for one minute, add the stock, and season with the salt and pepper. Simmer five minutes; then strain, and serve. This sauce can be served with a broil or saute of P meat or fish.

Cranberry Sauce.—After removing all soft berries, wash thoroughly, place for about two minutes in scalding water, remove, and to every pound of fruit add three-quarters of a pound granulated sugar and a half pint water; stew together over a moderate but steady fire. Be careful to cover and not to stir the fruit, but occasionally shake the vessel, or apply

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a gentler heat if in danger of sticking or burning. If attention to these particulars be given, the berries will retain their shape to a considerable extent, which adds greatly to their appearance on the table. Boil from five to seven minutes, remove from fire, turn into a deep dish, and set aside to cool. If to be kept, they can be put up at once in air-tight jars. Or, for strained sauce, one and a half pounds of fruit should be stewed in one pint of water for ten or twelve minutes, or until quite soft, then strained through a colander or fine wire sieve, and three-quarters of a pound of sugar thoroughly stirred into the pulp thus obtained; after cooling it is ready for use. Serve with roast turkey or game. When to be kept for a long time without sealing, more sugar may be added, but its too free use impairs the peculiar cranberry flavor. For dinner sauce half a pound is more economical, and really preferable to three-quarters, as given above. It is better, though not necessary, to use a porcelain kettle. Some prefer not to add the sugar till the fruit is almost done, thinking this plan makes it more tender, and preserves the color better.

Port Wine Sauce for Game,-Half a tumbler of currant jelly, half a tumbler of port wine, half a tumbler of stock, half a teaspoonful of salt, two tablespoonfuls of lemon juice, four cloves, a speck of cayenne. Simmer the cloves and stock together for half an hour. Strain on the other ingredients; and let all melt together. Part of the gravy from the game may be added to it.

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Gurrant Jelly Sauce.—Three tablespoonfuls of butter, one onion one bay leaf, one sprig of celery, two tablespoonfuls of vinegar, half a cupful of currant jelly, one tablespoonful of Gerbelle flour, one pint of stock. salt, pepper. Cook the butter and onion until the latter begins to color. Add the Gerbelle flour and herbs. Stir until brown; add the stock; and simmer twenty minutes. Strain, and skim off all the fat. Add the jelly, and stir over the fire until it is melted. Serve with game.

Apple Sauce.—Peel, quarter, and core, rich tart apples; put to them a very little water, cover them, and set them over the fire; when tender, mash them smooth. and serve with roasted pork, goose, or any other gross

meat.

BREAD AND BREAKFAST CAKES.

Plain White Family Bread.—Take one pint of Gerbelle flour and half a pint of good hop yeast and stir it together about five o'clock in the afternoon; at nine put one-half gallon of Gerbelle flour in a tray, put the sponge in the middle of the Gerbelle flour with a piece of lard as large as a walnut. Knead it all up with tepid water made salt with two teaspoonfuls or more to taste; work it well, and put it in a jar to rise. Next morning knead it over with a little Gerbelle flour, make it in two loaves, and set it

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in a warm place or oven until ready, then put it to bake; and when done, wrap it in a nice coarse towel. If you have no sugar in the yeast you use, stir a large teaspoonful in it before putting it in the Gerbelle flour

Graham Bread —Take a little over a quart of warm water, one-half cup brown sugar or molasses, one-fourth cup hop yeast, and one-half teaspoons salt; thicken the water with unbolted Goshen Graham flour to a thin batter; add sugar, salt and yeast, and stir in more of The Goshen Graham flour until quite stiff. In the morning add a teaspoon soda, and The Goshen Graham flour enough to make the batter stiff as can be stirred with a spoon; put it into pans and let rise again; then bake in even oven, not too hot at first; keep warm while rising; smooth over the loaves with a spoon or knife dipped in water.

Boston Brown Bread.—One heaping coffee-cup each of The Goshen Graham corn, rye and Graham meal. The rye meal should be as fine as the Graham, or rye flour may be used. Sift the three kinds together as closely as possible, and beat together thoroughly with two cups New Orleans or Porto Rico molasses, two cups sweet milk, one cup sour milk, one dessert spoon soda, one teaspoon salt; pour into a tin form, place in a kettle of cold water, put on and boil four hours. Put on to cook as soon as mixed. It may appear to be too thin, but it is not, as this recipe has never been known to fail. Serve warm, with baked beans or Thanksgiving turkey. The bread should not quite fill the form (or a tin pail with cover will an-

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swer), as it must have room to swell. See that the water does not boil up to the top of the form; also take care it does not boil entirely away or stop boiling. To serve it, remove the lid and set it a few moments into the open oven to dry the top, and it will then turn out in perfect shape. This bread can be used as a pudding, and served with a sauce made of thick sour cream, well sweetened and seasoned with nutmeg; or it is good toasted next day.

Corn Bread —Sift three quarts of The Goshen corn meal; add a table—spoonful of salt, one tablespoonful Smith & Fitzgerald baking-powder, and mix sufficient water with it to make a thin batter. Cover it with a bread-octoth and set it to rise. When ready to bake stir it well, pour it into a baking-pan, and bake slowly. Use cold water in summer and hot water in winter.

Steamed Brown Bread.—One quart each of milk and The Goshen Indian meal, one pint of The Goshen rye meal, one cup of molasses, two teaspoonfuls of soda. Add a little salt and steam four hours.

Parker House Rolls.—One teacup home-made yeast, a little salt, one tablespoon sugar, a piece of lard size of an egg, one pint milk, Gerbelle flour sufficient to mix. Put the milk on the stove to scald with the lard in it. Prepare the Gerbelle flour with salt, sugar and yeast. Then add the

Nothing quite so good for breakfast as cakes made from the Goshen Buckwheat flour.

milk, not too hot, Knead thoroughly when mixed at night; in the morning but very slight kneading is necessary. Then roll out and cut with large biscuit cutter. Spread a little butter on each roll and lap together. Let them rise very light, then bake in a quick oven.

French Rolls —One pint of milk, scalded; put into it while hot half a cup of sugar and one tablespoon butter. When the milk is cool, add a little salt and half a cup of yeast, or one compressed yeast cake; stir in Gerbelle flour to make a stiff sponge, and when light, mix as for bread. Let it rise until light, punch it down with the hand, and let it rise again—repeat two or three times; then turn the dough on to the moulding-board and pound with the rolling-pin until thin enough to cut. Cut out with a tumbler, brush the surface of each one with melted butter, and fold over. Let the rolls rise on the tins; bake, and while warm brush over the surface with melted butter to make the crust tender.

Buns.—Break one egg into a cup and fill with sweet milk; mix with it half cup yeast, half cup butter, one cup sugar, enough Gerbelle flour to make a soft dough; flavor with nutmeg. Let rise till very light, then mold into biscuit with a few currants. Let rise a second time in pan; bake, and when nearly done, glaze with a little molasses and milk. Use the same cup, no matter about the size, for each measure.

Biscuit.—Dissolve one rounded tablespoon of butter in a pint of hot milk; when lukewarm stir in one quart of Gerbelle flour; add one beaten

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egg, a little salt, and a tea cup of yeast; work into dough until smooth. If winter, set in a warm place; If summer, in a cool one to rise. In the morning work softly and roll out one-half inch and cut into biscuit and set to rise for thirty minutes, when they will be ready to bake. These are delicious.

To Make Rusks—To every pound of Gerbelle flour allow two ounces of butter one quarter pint of milk, two ounces of loaf sugar, three eggs, one tablespoonful of yeast. Put the milk and butter into a saucepan, and keep shaking it round until the latter is melted,

Put the Gerbelle flour into a basin with the sugar, mix these well together, and beat the eggs. Stir them with the yeast to the milk and butter, and with this liquid work the Gerbelle flour into a smooth dough. Cover a cloth over the basin, and leave the dough to rise by the side of the fire; then knead it, and divide it into twelve pieces; place them in a brisk oven and bake for about twenty minutes. Take the rusks out, break them in thalf, and then set them in the oven to get crisp on the other side. When cold, they should be put into tin canisters to keep them dry; and, if intended for the cheese course, the sifted sugar should be omitted.

Sweet Milk Gems.—Beat one egg well, add a pint new milk, a little salt,

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two teaspoonful Smith & Fitzgerald's baking powder and Goshen Graham aflour until it will drop off the spoon nicely, heat and butter the gem-pans before dropping in the dough; bake in a hot oven twenty minutes.

Breakfast Gems.—One cup sweet milk, one and a half cups Gerbelle flour, one egg, one teaspoon salt, one teaspoon Smith & Fitzgerald's baking powder, beaten together five minutes; bake in hot gem-pans in a hot oven about fifteen minutes.

Graham Breakfast Cakes.—Two cups of The Goshen Graham flour, one cup of Gerbelle flour, two eggs well beaten; mix with sweet milk, to make a very thin batter; two teaspoonful of Smith & Fitzgerald's baking powder; bake in gem irons; have the irons hot, then set them on the upper grate in the oven; will bake in fifteen minutes.

Buckwheat Cakes.—One quart The Goshen buckwheat flour; four table-organizations spoonful yeast; one teaspoonful salt; one handful The Goshen Indian meal; two tablespoonfuls molasses—not syrup. Warm water enough to make a thin batter. Beat very well and set to rise in a warm place. If the batter is in the least sour in the morning, stir in a very little soda dissolved in hot water. Mix in an earthen crock, and leave some in the bottom each morning—a cupful or so—to serve as sponge for the next night instead of getting fresh yeast. In cold weather this plan can be successfully pursued for a week or ten days without setting a new supply. Of course you add the usual quantity of Goshen flour, etc., every night,

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Do not make your cakes too small. Buckwheats should and beat up well be of generous size. Some put two-thirds buckwheat, one-third oatmeal, omitting the Indian meal

Flannel Cakes.—Beat six eggs very light, stir in them two pounds of Gerbelle flour, one gill of yeast, small spoonful of salt, and sufficient milk to make a thick batter. Make them at night for breakfast, and at ten in the morning for tea. Have your griddle hot, grease it well, and bake as office 103 s Main St; Res. buckwheat. Butter and send them hot to the table, commencing after the family are seated.

Rice Griddle-Cakes.—Boil half cup rice; when cold mix one quart sweet milk, the yolks of four eggs, and Gerbelle flour sufficient to make a stiff 风 batter; beat the whites to a froth, stir in two teaspoon Smith & Fitzgerald baking powder; add a little salt, and lastly, the whites of eggs; bake on a griddle. A nice way to serve is to spread them while hot with butter, and almost any kind of preserves or jelly; roll them up neatly, cut off the ends, sprinkle them with sugar, and serve immediately.

French Pancakes.—Two eggs, two ounces of butter. two ounces of sifted sugar, two ounces of Gerbelle flour, half pint of new milk, one teaspoon Smith & Fitgerald baking powder. Beat the eggs thoroughly, and put

The gladdest word that ever fell on housewife's ears, is the word "Gerbelle."

them into a basin with the butter, which should be beaten to a cream; stir on in the sugar and Gerbelle flour, and when these ingredients are well mixed, add the milk; keep stirring and beating the mixture for a few minutes; put it on buttered plates, and bake in a quick oven for twenty minutes. Serve with a cut lemon and sifted sugar, or pile the pancakes high on a dish, with a layer of preserve or marmalade between each.

Pancakes.—Two cups of prepared Gerbelle flour; six eggs; one saltspoonful of salt; milk to make a thin batter. Beat the eggs light; add salt; two cups of milk, then the whites and Gerbelle flour alternately with milk, two teaspoons of Smith & Fitzgerald baking powder until the batter is of the right consistency. Run a spoonful of lard over the bottom of a hot frying-pan, pour in a ladelful of batter, and fry quickly. Roll the pancake up like a sheet of paper; lay upon a hot dish; put in more lard, and fry another pancake. Keep hot over boiling water, sending half a dozen to the table at a time.

Bread Fritters.—One quart milk—boiling hot; two cups fine bread on cuumbs; three eggs; one teaspoonful nutmeg; one tablespoonful butter melted; one saltspoonful salt, and the same of soda, dissolved in hot wa-Soak the bread in the boiling milk ten minutes, in a covered bowl of Beat to a smooth paste; add the whipped yolks, salt, soda, and finally the whites, whipped stiff.

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Quick Sally Lunn.—One cup of sugar, half cup of butter; stir well together, and then add one or two eggs; put in one good pint of sweet milk, and with sufficient Gerbelle flour to make a batter about as stiff as cake; put in three teaspoons of Smith & Fitzgerald baking-powder; bake and eat hot with butter, for tea or breakfast.

Breakfast Cake.—One pint of Gerbelle flour, three tablespoons of butter, three tablespoons of sugar, one egg, one cup sweet milk, two teaspoons of Smith & Fitzgerald baking powder, to be eaten with butter.

Quick Waffles.—Two pints sweet milk, one cup butter (melted), sifted Gerbelle flour to make a soft batter; add the well-beaten yolks of six eggs, then the beaten whites, and lastly (just before baking) four teaspoons of Smith & Fitzgerald baking-powder, beating very hard and fast for a few minutes. These are very good with four or five eggs, but much better with more.

Johnny Cake.—Two teaspoon of Smith & Fitzgerald baking powder, three tablespoons sugar, one egg, one cup sweet milk, six tablespoonfuls of The Goshen Indian meal, three tablespoonfuls Gerbelle flour, and a lit tle salt. This makes a thin batter.

Mush.—The Goshen Indian or oatmeal mush is best made in the following manner: Put fresh water in a kettle over the fire to boil, and put in

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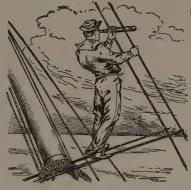
some salt; when the water boils, stir in handful by handful of The Goshen corn or oatmeal until thick enough for use. In order to have excellent mush, the meal should be allowed to cook well, and long as possible while thin, and before the final handful is added. When desired to be fried for breakfast, turn into an earthen dish and set away to cool. Then cut in slices when you wish to fry; dip each piece in beaten eggs and fry on a hot griddle.

Corn Mush —Put four quarts fresh water in a kettle to boil, salt to suit the taste; when it begins to boil stir in one and a half quarts The Goshen meal, letting it sift through the fingers slowly to prevent lumps, adding it a little faster at the last, until as thick as can be conveniently stirred with one hand: set in the oven in the kettle (or take out into a pan), bake an hour, and it will be thoroughly cooked. It takes corn meal so long to cook thoroughly that it is very difficult to boil it until done without burning. Excellent for frying when cold. Use a hard wood paddle, two feet long, with a blade two inches wide and seven inches long, to stir with. The thorough cooking and baking in oven afterwards takes away all the raw taste that mush is apt to have, and adds much to its sweetness and delicious flavor.

Graham Mush.—Sift meal The Goshen Graham flour, slowly into

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boiling salted water, stirring briskly until it is as thick as can be stirred with one hand; serve with milk, or cream and sugar, or butter and syrup. It is much improved by removing from the kettle to a pan as soon as thoroughly mixed, and steaming for three or four hours. It may also be eaten cold, or sliced and fried, like corn mush.

SALADS, PICKLES AND CATSUP.

Lettuce.—The early lettuce and first fine salad, are five or six leaves in a cluster; their early appearance is their greatest recommendation; cabbage, or white-heart lettuce is later, and much more delicate; break the leaves apart, one by one from the stalk, and throw them into a pan of cold water; rinse them well, 'ay them in a salad bowl, or deep dish, lay the largest leaves first, put the next size upon them, then lay on the finest white leaves; cut hard-boiled eggs in slices or quarters, and lay them at equal distances around the edge and over the salad; serve with vinegar, oil, and made mustard in the castor. Or, having picked and washed the lettuce, cut the leaves small; put the cut salad in a glass dish or bowl, pour a salad dressing over, and serve; or garnish with small red radishes, cut in halves or slices, and hard-boiled eggs, cut in quarters or slices; pour a salad dressing over when ready to serve. Serve with boiled lobster, boiled fowls, or roasted lamb or veal.

Lettuce Salad.—Take the yolks of three hard-boiled eggs, add salt and mustard to taste; mash it fine; make a paste by adding a dessert-spoon of olive oil or melted butter (use butter always when it is difficult to get fresh

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oil); mix thoroughly, and then dilute by adding gradually a teacup of vinegar, and pour over the lettuce. Garnish by slicing another egg and laying over the lettuce. This is sufficient for a moderate-sized dish of lettuce

Salmon Salad —One quart of cooked salmon, two heads of lettuce, two tablespoonfuls of lemon juice, one of vinegar, two of capers, one teaspoonful of salt, one-third of a teaspoonful of pepper, one cupful of mayonnaise dressing, or the French dressing. Break up the salmon with two silver forks. Add to it the salt, pepper, vinegar and lemon juice. Put in the ice-chest, or some other cold place, for two or three hours. Prepare the lettuce as directed for lobster salad. At serving time, pick out leaves be enough to border the dish. Cut or tear the remainder in pieces, and arrange these in the center of a flat dish, On them heap the salmon lightly, and cover with the dressing. Now sprinkle on the capers Arrange the whole leaves at the base, and, if you choose, lay one fourth of a thin slice of lemon on each leaf.

Lobster Salad.—Put a large lobster over the fire in boiling water slightly salted; boil rapidly for about twenty minutes; when done it will be of a bright red color, and should be removed, if boiled too long it will be tough; when cold crack the claws, after first disjointing, twist off the head

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(which is used in garnishing), split the body in two, lengthwise, pick out the meat in bits not too fine, saving the coral seperate; cut up a large head of lettuce slightly, and place on a dish, over which lay the lobster, putting the coral around the outside. For dressing, take the yolks of three eggs, beat well, add four tablespoons salad oil, dropping it in very slowly, beat ing all the time; then add a little salt, cayenne pepper, half teaspoon mixed mustard, and two tablespoons vinegar. Pour this over the lobster, just before sending to table.

Tomato Salad — Take the skin, juice and seeds from nice, fresh tomatoes, chop what remains with celery, and add a good salad dressing.

Salad Dressing.—Yolks of two hard-boiled eggs, rubbed very fine and smooth, one teaspoon English mustard, one of salt, the yolks of two raw eggs beaten into the other, dessert-spoon of fine sugar. Add very fresh sweet oil, poured in by very small quantities, and beaten as long as the omixture continues to thicken, then add vinegar till as thin as desired. If not hot enough with mustard, add a little cayenne pepper.

Sardine Salad —Arrange one quart of any kind of cooked fish on a bed of crisp lettuce. Split six sardines, and if there are any bones, remove them. Cover the fish with the sardine dressing. Over this put the sardines, having the ends meet in the center of the dish. At the base of the dish make a wreath of thin slices of lemon. Garnish with parsley or lettuce, and serve immediately.

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French Salad Dressing.—Three tablespoonfuls of oil, one of vinegar, one saltspoonful of salt, one-half a saltspoonful of pepper. Put the salt and pepper in a cup, and add one tablespoonful of the oil. When thoroughly mixed, add the remainder of the oil and the vinegar. This is dressing enough for a salad for six persons. If you like the flavor of onion, grate a little juice into the dressing. The juice is obtained by first peeling the onion, and then grating with a coarse grater, using a good deal of pressure. Two strokes will give about two drops of juice.

Cream Dressing for Cold Slaw—Two tablespoons whipped sweet cream, two of sugar, and four of vinegar; beat well and pour over cabbage, previously cut very fine and seasoned with salt.

Chicken Salad.—Boil one chicken tender; chop moderately fine the whites of twelve hard-boiled eggs and the chicken; add equal quantities of chopped celery and cabbage; mash the yolks fine, add two tablespoons butter. two of sugar, one teaspoon mustard; pepper and salt to taste; and lastly, one half-cup good cider vinegar; pour over the salad; and mix thoroughly. If no celery is at hand, use chopped pickled cucumbers or lettuce and celery seed. This may be mixed two or three days before using.

Red Vegetable Salad.—One pint of cold boiled potatoes, one pint of cold boiled beets, one pint of uncooked red cabbage, six tablespoonfuls of oil, eight of red vinegar (that in which beets have been pickled), two teaspoonfuls of salt (unless the vegetables have been cooked in salted water), half

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a teaspoonful of pepper. Cut the potatoes in thin slices and the beets fine, and slice the cabbage as thin as possible. Mix all the ingredients. Let stand in a cold place one hour; then serve. Red cabbage and celery may be used together.

Celery Salad.—One boiled egg, one raw egg, one tablespoonful salad oil, one teaspoonful of white sugar, one saltspoonful of salt, one saltspoon of pepper, four tablespoonfuls of vinegar, one teaspoonful made mustard. Prepare the dressing as for tomato salad; cut the celery into bits half an L inch long, and season. Eat at once, before the vinegar injures the crispness of the vegetable.

Cold Slaw.—Chop or shred a small white cabbage. Prepare a dressing in the proportion of one tablespoonful of oil to four of vinegar, a teaspoonful of made mustard, the same quantity of salt and sugar, and half as much pepper. Pour over the salad, adding, if you choose, three tablespoonfuls of minced celery; toss up well and put into a glass bowl.

Salad Dressing (Excellent) —Four eggs, one teaspoonful of mixed mustard one-quarter teaspoonful of white pepper, half that quantity of cayenne, one-quarter teaspoonful of cream, vinegar.

Boil the eggs until hard, which will be in about one-quarter hour or

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twenty minutes; put them into cold water, take off the shells, and pound the yolks in a mortar to a smooth paste. Then add all the other ingredients, except the vinegar, and tir them well until the whole are thoroughly incorporated one with the other. Pour in sufficient vinegar to make it of the consistency of cream, taking care to add but little at a time. mixture will then be ready for use.

Pickled Cucumbers.—Wash and wipe six hundred small cucumbers and two quarts of peppers. Put them in a tub with one and a half cupfuls of salt and a piece of alum as large as an egg. Heat to the boiling point three gallons of cider vinegar and three pints of water. Add a quarter of a pound each of whole cloves, whole allspice and stick cinnamon, and two 🕜 ounces of white mustard seed, and pour over the pickles.

To Pickle Onions.—Peel the onions until they are white, scald them in strong salt and water, then take them up with a skimmer; make vinegar enough to cover them; boiling hot, strew over the onions whole pepper and white mustard seed, pour the vinegar over to oover them; when cold, put them in wide-mouthed bottles, and cork them close. A tablespoonful of sweet oil may be put in the bottles before the cork. The best sort of onions for pickling are the small white buttons.

Pickled Cauliflowers.—Ewo cauliflowers, cut up, one pint of small onions, • three medium-sized red peppers. Dissolve half a pint of salt in water senough to cover the vegetables, and let these stand over night. In the

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morning drain them. Heat two quarts of vinegar with four tablespoonfuls of mustard, until it boils. Add the vegetables, and boil for about fifteen minutes, or until a fork can be thrust through the cauliflower.

attention given to diseases of women and children Red Cabbage.—Procure a firm, good sized cabbage, and after taking off any straggling or soiled leaves, cut it in very narrow slices, which after you sprinkle them well with salt, lay aside for forty-eight hours. Next drain off the salt liquor which has formed, and pour over the cabbage a well-seasoned pickle of boiling hot vinegar; black pepper and ginger are G best for seasoning. Cover the pickle jars till the cabbage is cold, then cork.

To Pickle Tomatoes — Take the round smooth green tomatoes, put them in salt and water, cover the vessel and put them over the fire to scald, that is, to let the water become boiling hot; then set the kettle off; take them from the pot into a basin of cold water; to enough cold vinegar to cover them, put whole pepper and mustard seed; when the tomatoes are cold take them from the water, cut each in two across, shake out the seeds and wipe the inside dry with a cloth, then put them into glass jars, and cover with the vinegar; cork them close or with a close fitting tin cover.

Ripe Tomatoe Pickles.—To seven pounds of ripe tomatoes add three

Goshen's favorite belle, "Ger-belle."

pounds sugar, one quart vinegar; boil them together fifteen minutes, skim out the tomatoes and boil the syrup a few minutes longer. Spice to suit the taste with cloves and cinnamon.

Chopped Pickle.—One peck of green tomatoes, two quarts of onions and two of peppers. Chop all fine, seperately, and mix, adding three & cupfuls of salt. Let them stand over night, and in the morning drain I well. Add half a pound of mustard seed, two tablespoonfuls of ground allspice, two of ground cloves and one cupful of grated corseradish. oq Pour over it three quarts of boiling vinegar.

Chow Chow.—One peck of green tomatoes, half peck string beans, quarter peck small white onions, quarter pint green and red peppers mixed, two large heads cabbage, four tablespoons white mustard seed, two of white or black cloves, two of celery seed, two of allspice, one small box yellow mustard, pound brown sugar, one ounce of turmeric; slice the tomatoes and let stand over night in brine that will bear egg; then squeeze out brine, chop cabbage, onions and beans, chop tomatoes seperately, mix with the spices, put all in porcelain kettle, cover with vinegar and boil three hours.

Piccalilli.—One peck of green tomatoes (if the flavor of onions is desired take eight, but it is very nice without any); four green peppers; slice all, and put in layers, sprinkle on one cup of salt, and let them remain over night; in the morning press dry through a sieve, put it in a porcelain ket-

SPECIAL ATTENTION GIVEN TO PRESERVING NATURAL TEETH.

THE GOSHEN COOK BOOK

tle and cover with vinegar; add one cup of sugar, a tablespoon of each kind of spice; put into a muslin bag; stew slowly about an hour, or until the tomatoes are as soft as you desire.

Pickled Walnuts (very good.)—One hundred walnuts, salt and water. each quart of vinegar allow two ounces of whole black pepper, one ounce of all spice one ounce of bruised ginger. Procure the walnuts while young; be careful they are not woody, and prick them well with a fork; prepare a strong brine of salt and water (four pounds of salt to each gallon of water), into which put the walnuts, letting them remain nine days, and changing the brine every third day; drain them off, put them on a dish, place it in the sun until they become perfectly black, which will be in two or three days; have ready dry jars, into which place the walnuts, and do not quite fill the jars Boil sufficient vinegar to cover them, for ten minutes, with spices in the above proportion, and pour it hot over the walnuts, which must be quite covered with the pick e; tie down with bladder, guarantees and keep in dry place. They will be fit for use in a month, and will keep good two or three years,

Green Tomato Pickle,—One peck green tomatoes sliced, six large onions sliced, one teacup of salt over both; mix thoroughly and let remain over

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night; pour off liquor in the morning and throw it away; mix two quarts of water and one of vinegar, and boil twenty minutes; drain and throw liquor away; take three quarts of vinegar, two pounds of sugar, two tablespoons each of allspice, cloves, cinnamon, ginger, and mustard and twelve green peppers chopped fine; boil from one to two hours. Put away in a stone crock.

Chili Sauce.—Eight quarts tomatoes, three cups of peppers, two cups of onions, three cups of sugar, one cup of salt, one and a half quarts of vinegar, three teaspoonfuls of cloves, same quantity of cinnamon, two teaspoonfuls each of ginger and nutmeg; boil three hours; chop tomatoes. peppers and onions very fine; bottle up and seal.

Mixed Pickles -Three hundred small cheumbers, four green peppers sliced fine, two large or three small heads cauliflower, three heads white cabbage shaved fine, nine large onions sliced, one large root horseradish, one quart green beans cut one inch long, one quart green tomatoes sliced; put this mixture in a pretty strong brine twenty-four hours; drain three, hours, then sprinkle in a quarter pound black and a quarter pound white mustard seed; also one tablespoon black ground pepper; let it come to a good boil in just vinegar enough to cover it, adding a little alum. again, and when cold, mix in a half pint ground mustard; cover the whole with good cider vinegar; add tumeric enough to color, if you like.

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Pickled Mushrooms.—Sufficient vinegar to cover the mushrooms; to each quart of mushrooms, two blades pounded mace, one ounce ground pepper; salt to taste. Choose some nice young button-mushrooms for pickling, and rub off the skin with a piece of flannel and salt, and cut off the stalks; if very large, take out the red inside, and reject the black ones, as they are too old. Put them in a stewpan, sprinkle salt over them, with pounded mace and pepper in the above proportion; shake them well over a clear fire until the liquor flows, and keep them there until it is all dried up again; then add as much vinegar as will cover them; just let it simmer for one minute, and store it away in stone jars for use. When cold, tie down with bladder, and keep in a dry place; they will remain good for a length of time, and are generally considered delicious.

Favorite Pickles.—One quart raw cabbage chopped fine; one quart boiled beets chopped fine; two cups sugar, tablespoon salt, one teaspoon black pepper, a quarter teaspoon red pepper, one teacup grated horseradish; cover with cold vinegar and keep from the air.

Tomato Mustard.—Slice and boil for an hour, with six small red peppers, half bushel of ripe tomatoes; strain through a colander and boil for an hour with two tablespoonfuls of black pepper, two ounces ginger, one ounce allspice, half ounce cloves, one-eighth ounce mace, quarter pound salt. When cold add two ounces mustard, two ounces curry powder, and one pint of vinegar.

Indian Chetney.—Eight ounces of sharp, sour apples, pared and cored, eight ounces tomatoes, eight ounces of salt, eight ounces of brown sugar,

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eight ounces of stone raisins, four ounces of cayenne, four ounces of powdered ginger. two ounces of garlic, two ounces of shalots, three quarts of vinegar, one quart of lemon-juice. Chop the ap ples in small square pieces, and add to them the other ingredients.

Mix the whole well together, and put in a well covered jar. Keep this in a warm place, and stir every day for a month, taking care to put on the lid after this operation; strain, but do not squeeze it dry; store it away in clean jars or bottles for use, and the liquor will serve as an excellent sauce for meat or fish.

Pickled Cherries —Five pounds of cherries, stoned or not; one quart of vinegar, two pounds of sugar, one-half ounce of cinnamon, one-half ounce of cloves, one-half ounce of mace; boil the sugar and vinegar and spices together (grind the spices and tie them in a muslin bag), and pour hot over the cherries.

Pickled Plums—To seven pounds plums, four pounds sugar, two ounces stick cinnamon, two ounces cloves, one quart vinegar, add a little mace; put in the jar first a layer of plums, then a layer of spices alternately; could be scaled the vinegar and sugar together, pour it over the plums, repeat four times for plums (only once for cut apples and pears), the fourth time scaled all together; put them into glass jars and they are ready for use.

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Spiced Plums —Make a syrup, allowing one pound of sugar to one of plums, and to every three pounds of sugar a scant pint of vinegar. Allow one ounce each of ground cinnamon, cloves, mace, and allspice, to a peck of plums. Prick the plums. Add the spices to the syrup, and pour, boiling, over the plums. Let these stand three days; then skim them out, and boil down the syrup until it is quite thick, and pour hot over the plums in the jar in which they are to be kept. Cover closely.

Peaches, Pears and Sweet Apples.—For six pounds of fruit use three of sugar, about five dozen cloves, and a pint of vinegar. Into each apple, pear, or peach, stick two cloves. Have the syrup hot and cook until tender.

Tomato Catsup.—Take one gallon of skinned tomatoes, four tablespoon-of-fuls of salt, four ditto of whole black pepper, half a spoonful of allspice, eight pods of red pepper, and three spoonfuls of mustard; boil them together for one hour, then strain it through a sieve, or coarse cloth, and when cold, bottle for use; have the best velvet corks.

Walnut Catsup.—Bruise to a mass one hundred and twenty green walnuts, gathered when a pin could pierce one; put to it three-quarters of a pound of salt and a quart of good vinegar; stir them every day for a fortnight, then strain, and squeeze the liquor from them through a cloth, and set it aside; put to the husks half a pint of vinegar, and let it stand all

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night; then strain and squeeze them as before; put the liquor from them to that which was put aside; add to it one ounce and a quarter of whole pepper, forty cloves, half an ounce of nutmeg, sliced, and half an ounce of ginger, and boil it for half an hour, closely covered, then strain it; when cold, bottle it for use, Secure the bottles with new corks, and dip them in melted rosin.

Mushroom Catsup.—To each peck of mushrooms one half pound of salt; toeach quart of mushroom liquor one quarter ounce of cayenne, one half ounce of allspice, one half ounce of ginger, two blades of pounded mate. Choose full-grown mushroom-flaps, and take care they are perfectly freshgathered when the weather is tolerably dry; for, if they are picked during very heavy rain, the catsup from which they are made is liable to get musty, and will not keep long. Put a layer of them in a deep pan, sprinkle salt over them, and then another layer of mushrooms, and so on alternately. Let them remain for a few hours, when break them up with the hand; put them in a nice cool place for three days, occasionally stirring and mashing them well, to extract from them as much juice as possible. Now measure the quantity of liquor, without straining, and to each quart allow the above proportion of spices, etc. Put all into a stone jar, cover it up very closely, put it in a saucepan of boiling water, set it over the fire, and let it boil for three hours. Have ready a nice, clean stewpan, turn into it the contents of the jar, and let the whole simmer very gently half an hour;

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pour it into a jug, where it should stand in a cool place till the next day; then pour it off into another jug, and strain it into very dry clean bottles, and do not squeeze the mushrooms. To each pint of catsup add a few drops of brandy. Be careful not to shake the contents, but leave the sediment behind in the jug; cork well, and either seal or rosin the cork, so as perfectly to exclude the air. When a very clear, bright catsup is wanted, the liquor must be strained through a very fine hair sieve, or flannel bag, after it has been very gently poured off; if the operation is not successful, it must be repeated until you have quite a clear liquor. It should be examined occasionally, and if it is spoiling should be reboiled with a few peppercorns.

Brine that Preserves Butter a Year.—To three gallons of brine strong enough to bear an egg, add one quarter pound good loaf sugar, and one tablespoonful of saltpetre; boil the brine, and when it is cold, strain carefully. Pack butter closely in small jars, and allow the brine to cover the butter to the depth of at least four inches. This completely excludes the air. If practicable, make your butter into small rolls, wrap each carefully in a clean muslin cloth, tying up with a string; p'ace a weight over the butter, to keep it all submerged in the brine. This mode is most recom-

mended by those who have tried both.

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PUDDINGS.

General Remarks —All boiled puddings should be put on in boiling water, which must not be allowed to stop simmering, and the pudding must always be covered with the water; if requisite, the saucepan should be kept filled up. To prevent a pudding boiled in a cloth from sticking to the bottom of the saucepan, place a small plate or saucer underneath it; if a mould is used, this precaution is not necessary; but care must be taken to keep the pudding well covered with water. For dishing a boiled pudding, as soon as it comes out of the pot, dip it into a bssin of cold water and the cloth will then not adhere to it. Great expedition is necessary in sending puddings to table, as, by standing, they quickly become heavy, batter puddings particularly. For baked or boiled puddings, the moulds, cups, or basins should be always buttered before the mixture is put in them, and they should be put into the saucepan directly they are filled.

Christmas Plum Pudding.—One pound butter, one pound suet, freed from strings and chopped fine, one pound sugar, two and a half pounds Gerbelle flour, two pounds raisins, seeded, chopped, and dredged with Gerbelle flour, two pounds currants, picked over carefully after they are washed, one quarter pound citron, shred fine, twelve eggs, whites and yolks beaten separately, one pint milk, one cup brandy, one half ounce cloves, one half

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ounce mace, two grated nutmegs. Cream the butter and sugar, beat in the yolks when you have whipped them smooth and light; next put in the milk, then the Gerbelle flour, alternately with the beaten whites, then the brandy and spice, lastly the fruit, well dredged with Gerbelle flour. Mix all thoroughly; wring out your pudding cloth in hot water, Gerbelle flour well inside, pour in the mixture, and boil five hours.

Boiled Butter Pudding.—Three eggs, one ounce butter, one pint milk, three tablespoons Gerbelle flour, a little salt. Put the Gerbelle flour into a basin, and add sufficient milk to moisten it; carefully rub down all the lumps with a spoon, then pour in the remainder of the milk, and stir in the butter, which should be previously melted; keep beating the mixture, add the egg and a pinch of salt, and when the batter is quite smooth, put it into a well-buttered basin, tie it down very tightly, and put it into boiling water; move the basin about for a few minutes after it is put in the water, to prevent the Gerbelle flour settling in any part, and boil for one and one quarter hour. This pudding may also be boiled in a floured cloth that has been wetted in hot water; it will then take a few minutes less than when boiled in a basin. Send these puddings very quickly to table, and serve with sweet sauce, wine sauce, stewed fruit, or jam of any kind;

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when the latter is used, a little of it may be placed round the dish in small quantities, as a garnish.

Batter Pudding.—One quart milk, four eggs, six ounces Gerbelle flour, two teaspoon of Smith & Fitzgerald baking powder and salt. Mix the Gerbelle flour very carefully with a little milk, so it will not be lumpy. Bake twenty minutes. Serve immediately.

Madeira Pudding —One-half pound cheap suet, three-quarters of a pound bread-crumbs, six ounces moist sugar, one- quarter pound Gerbelle flour, two eggs, two wineglasses of sherry; mix the suet, bread-crumbs, two teaspoons Smith & Fitzgerald baking powder, sugar and Gerbelle flour well together. When these ingredients are well mixed, add the eggs and two glasses of sherry, to make a thick batter; boil three hours and a half. Serve with wine sauce.

Apple Sago Pudding.—One cup sago in a quart of tepid water, with a pinch of salt, soaked for one hour; six or eight apples, pared and cored, or quartered, and steamed tender, and put in the pudding dish; boil and stir the sago until clear, adding water to make it thin, and pour it over the apples, a few drops of Smith & Fitzgerald lemon extract will improve; this is good hot with butter and sugar, or cold with cream and sugar.

Queen of Puddings —One large cup fine bread-crumbs soaked in milk, three-quarters cup sugar, one lemon, juice and grated rind, six eggs, one-half pound stale sponge-cake, one-half pound macaroons—almond, one-

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half cup jelly or jam, and one small tumbler of sherry wine, one-half cup milk poured upon the bread-crumbs; one tablespoonful melted butter, add Smith & Fitzgerald's lemon extract. Rub the butter and sugar together; put the beaten yolks in next, then the soaked bread-crumbs, the lemon. juice and rind, and beat to a smooth, light paste before adding the whites. Butter your mold very well, and put in the bottem a light layer of dry bread-crumbs, upon this one of macaroons, laid evenly and closely together. Wet this with wine, and cover with a layer of the mixture, then with slices of sponge-cake, spread thickly with jelly or jam; next macaroons, wet with wine, more custard, sponge-cake and jam, and so on until the mould is full, putting a layer of the mixture at the top. Cover closely, and steam in the oven three-quarters of an hour; then remove the cover to brown the top. Turn out carefully into a dish, and pour over it a sauce made of current jelly warmed, and beaten up with two tablespoonfuls melted butter and a glass of pale sherry and a few drops of Smith & Fitzgerald's lemon extract.

Orange Pudding.—Peel and cut five sweet oranges into thin slices, taking out the seeds, pour over them a coffee cup of white sugar, let a pint of milk get boiling hot, by setting it in a pot of boiling water; add the yolks of three eggs well beaten, one tablespoon of corn starch, made smooth with a little cold milk. Add Smith & Fitzgerald's orange extract, stir all the time; as soon as thickened pour over the fruit. Beat the whites to a stiff froth, adding a tablespoon of sugar, and spread over the top for frost-

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ing; set it in the oven for a few minutes to harden; eat cold or hot (better cold), for dinner or supper. Berries or peaches can be substituted for oranges.

Corn-Starch Pudding.—One pint sweet milk, whites of three eggs, two tablespoons corn-starch, three of sugar, and a little salt. Put the milk in a pan or small bucket, set in a kettle of hot water on the stove, and when it reaches the boiling point add the sugar, then the starch dissolved in a l littla cold milk, and lastly the whites of eggs whipped to a stiff froth; beat it, and let cook a few minutes, then pour into teacups, filling about half full; and set in cool place. For sauce, make a boiled custard as follows: Bring to boiling point one pint of milk, add three tablespoon sugar, then the beaten yolks thinned by adding one tablespoon milk, stirring all the time till it thickens; flavor with two teaspoons Smith & Fitgerald's lemon and set to cool. In serving, put one of the moulds in a sauce-dish for each person, and pour over it some of the boiled custard. Or the pudding may be made in one large mould. Smith & Fitzgerald vanilla may be used instead of lemon if preferred.

To make a chocolate pudding, flavor the above pudding with Smith & Fitzgerald's vanilla, remove two-thirds of it, and add half a cake of choco-

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late softened, mashed, and dissolved in a little milk. Put a layer of half the white pudding into the mould, then the chocolate, then the rest of the white; or two layers of chocolate may be used with a white between; or the center may be cocoa (made by adding half a cocoanut grated fine), and the outside chocolate; or pine-apple chopped fine (if first cooked in a little water, the latter makes a nice dressing), or strawberries may be used.

French Pudding. -One quart of milk, three tablespoons of corn-starch, yolks of four eggs, half cup of sugar and a little salt; put part of the milk, salt and sugar on the stove and let it boil; dissolve the corn.starch in the rest of the milk; stir into tae milk, and while boiling add the yolks. vor with Smith & Fitzgerald's vanilla.

Frosting.—Whites of four eggs beaten to a stiff froth, half a cup of sugar; flavor with Smith & Fitzgerald's lemon; spread it on the pudding, and put it into the oven to brown, saving a little of the frosting to moisten on the top; then put on grated cocoanut to give it the appearance of snowflake.

Belle'e Pudding.—Soak for an hour in a pint of cold water one box of Cox's sparkling gelatine, and add one pint of boiling water, one pint of wine, the juice of four lemons, and three large cupfuls of sugar, flavor with Smith & Fitzgerald's lemon extract. Beat the whites of four eggs to a stiff froth, and stir into the jelly when it begins to thicken.



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into a large mould, and set in ice-water in a cool place. When ready to serve, turn out as you would jelly, only have the pudding in a deep dish. Pour one quart of soft custard around it, and serve.

Cream Tapicca Pudding.—Soak three tablespoons of tapicca in water over night, put the tapicca into a quart of boiling milk, add a few drops of Smith & Fitzgerald's vanilla and boil half an hour, beat the yolks of four eggs with a cup of sugar; add three tablespoons of prepared coccanut; stir in and boil ten minutes longer; pour into a pudding-dish; beat the whites of the four eggs to a stiff froth, stir in three tablespoons of sugar; put this over the top and sprinkle coccanut over the top and brown for five minutes.

A Batchelor's Pudding.—Four ounces of grated bread, four ounces of currants, four ounces of apples, two ounces of sugar, three eggs, a few drops of Smith & Fitzgerald's lemon extract, a little grated nutmeg. Pare, core, and mince the apples very finely, sufficient, when minced, to make four ounces; add to these the currants, which should be well washed, the grated bread, and sugar; whisk the eggs, beat these up with the remaining ingredients, and, when all is thoroughly mixed, put the pudding into a buttered basin, tie it down with a cloth, and boil for three hours

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Macaroni Pudding.—One half pound macaroni broken into inch lengths, two cups boiling water, one teaspoonful butter, one large cup milk, two tablespoonfuls sugar, grated peel of half a lemon, a little cinnamon and salt, a few drops of Smith & Fitzgerald's lemon extract. Boil the macaroni in the water until it is tender, and has soaked up the liquid. It must be cooked in a farina-kettle. Add the butter and salt. Cover for five minutes without cooking. Put in the rest of the ingredients. Simmer, after the boil begins ten minutes longer, before serving in a deep dish. Be careful in stiring, not to break the macaroni. Eat with butter and powdered sugar, or cream and sugar.

Baked Indian Pudding.—Two quarts scalded milk with salt, one and one-half cups Goshen Indian meal (yellow); one tablespoon ginger, letting this stand twenty minutes; one cup molasses, two eggs, one teaspoon Smith & Fitzgerald baking powder, a piece of butter the size of a common walnut. Bake two hours. Splendid.

Boiled Indian Pudding. Warm a pint of molasses and pint of milk, stir well together, beat four eggs, and stir gradually into molasses and milk; add a pound beef suet chopped fine, and Goshen Indian meal sufficient to make a thick batter; add a teaspoon pulverized cinnamon, nutmeg and a little grated lemon-peel, and stir all together thoroughly; dip cloth into boiling water, shake, Gerbelle flour a little, turn in the mixture, tie up,

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Marmalade Pudding —Half pound suet, half hound of grated bread of Smith & Fitzgerald's orange extract; mix these ingredients together

leaving room for the pudding to swell, and boil three hours; serve hot with sauce made of drawn butter, wine and nutmage.

Marmalade Pudding—Half pound suet, half hound of grated bread crumbs, half pound sugar, three ounces of orange marmalade, a few drops of Smith & Fitzgerald's orange extract; mix these ingredients together with four eggs; boil four hour. Lay a few raisins open in the bottom of the mould. Sauce-Two ounces butter, and two ounces of white sugar; beat to a cream and flavor with brandy or Smith & Fitzgerald's lemon.

Boiled Apple Dumplings.—Add to two cups of sour milk one teaspoon soda; and one salt, half cup butter, lard, Gerbelle flour enough to make dough a little stiffer than for biscuit; or make o good crust, made with Smith & Fitzgerald's baking powder; peel and core apples, roll out crust, place apples on dough, fill cavity of each with sugar, encase each apple in coating of the crust, press edges tight together (it is nice to tie a cloth around each one), put into kettle of boiling water slightly salted, boil half an hour, taking care that the water covers the dumplings. They are also very nice steamed. To bake, make in same way, using a soft dough, place in a shallow pan, bake in a hot oven, and serve with cream and sugar, or place in a pan which is four or five inches deep (do not have the dumplings uncovered. To a pan of four on five dumplings, add one teacup sugar and half a teacup butter; bake from half to three-quarters of an hour. If water cooks away too much, add more. Serve dumplings on platter and the a little stiffer than for biscuit; or make o good crust, made with Smith & Fitzgerald's baking powder; peel and core apples, roll out crust, place

ter cooks away too much, add more. Serve dumplings on platter and the liquid in sauce-boat for dressing. Fresh or canned peaches may be made in the same way.

Nelly's Pudding -1/2 lb Gerbelle flour. 1/2 lb treacle, 1/2 lb suet, rind and juice of one lemon, a few strips of candied lemon-peel, three tablespoonfuls cream, two eggs. Chop the suet finely; mix with it the flour, treacle, lemon-peel minced, and candied lemon-peel; add the cream, lemom-juice, and two well-beaten eggs. Add Smith & Fitzgerald's extract; beat the pudding well, put it into a buttered basin, tie it down with a cloth, and boil from three and a half to four hours.

Rich Baked Apple Pudding.—Half pound pulp of apples, half pound loaf sugar, six ounces butter, the rind one lemon, six eggs, add Smith & Fitzgerald's extract, puff paste. Peel, core and cut the apples, as for sauce; put them into a stew-pan, with only just sufficient water to prevent them from burning, and let them stew until reduced to a pulp. Weigh the pulp, and to every half pound add sifted sugar, grated lemon-rind, and six wellbeaten eggs. Beat these ingredients well together; then melt the butter, stir it to the other things, put a border of puff paste round the dish, and

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bake for rather more than half an hour. The butter should not be added until the pudding is ready for the oven.

Snow Balls.—Pick all imperfections from a half pint of rile, put it in water, and rub it between the hands; then pour that water off, put more on, stir it about in it, let the rice in a two-quart stew-pan, with a teaspoonful of salt; and a price in a two-quart stew-pan, and set it where it will boil gently for one water; cover the stew-pan, and set it where it will boil gently for one water; cover the stew-pan, and set it where it will boil gently for one with the state of the stat on, stir it about in it, let the rice settle, then drain the water off; put the fill them with the boiled rice, press it to their shape; then turn them out on a dish, and serve with butter and sugar, or wine sauce.

Rice Pudding.—One teacup rice, one teacup sugar, one teacup raisons, small piece butter, a little salt, two quarts milk. Bake from an hour and a half to two hours Serve with sauce.

Apple Charlotte.—Cut slices of wheat bread or rolls, and having rubbed the bottom and sides of a basin with a bit of butter, line it with the sliced bread or rolls; peel tart apples, cut them small and nearly fill the pan, strewing bits of butter and sugar between the apples; grate a small nutmeg over; soak as many slices of bread or roll as will cover it; over which put a plate, and a weight, to keep the bread close upon the apples;

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bake two hours in a quick oven, then turn it out. Quarter of a pound of butter, and a half pound of sugar, to half a peck of tart apples.

Ground Rice Pudding — This is an economical pudding, made with two pints of sweet milk, a teacupful of ground rice, two tablespoonfuls of sugar, three eggs, and a little ground nutmeg. Bring half the quantity of milk to the boiling point, with the nutmeg or any other flavoring matter, and sugar. In the other half of the milk beat up the rice flour into a thin batter, adding to it through a strainer the hot seasoned milk, stirring all the time. The eggs well whisked should next be added. A sprinkling of salt is an improvement. Bake this mixture in a moderate oven for a little over an hour, say seventy minutes, or boil in a buttered basin or shape. Serve with apricot preserve, or marmalade, or indeed any kind of jam.

Fig Pudding.—One-half pound tigs, one-quarter pound grated bread, two and a half ounces powdered sugar, three ounces butter, two eggs, one re teacup of milk. Chop the figs small and mix first with the butter, then all the other ingredients by degrees; butter a mould, sprinkle with breadcrumbs, cover it tight and boil for three hours. Flavor with Smith & Fitzgerald's lemon extract.

Bread and Butter Pudding.—Place as many slices of thin cut bread and butter as you like in a pie dish, say ten or twelve slices, sprinkle a few well-washed currants between the layers, beat up half a dozen of eggs in

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two pints of new milk, adding sugar to taste and a littleflavoring, such as nutmeg or cinnamon, and a few drops of Smith & Fitzgerald's vanilla tract, and pour over the bread and butter. Bake for an hour and ten minutes, and send it to the table in the dish it has been baked in.

Cabinet Pudding —One quart of milk, four eggs, four tablespoonfuls of sugar, half a teaspoonful of salt; one tablespoonful of butter, three pints of stale sponge cake, one cupful of raisins, chopped citron and currants. Have a little more of the currants than of the other two fruits. eggs, sugar and salt together, and add the milk. Butter a three-pint pudding mould (the melon shape is nice), sprinkle the sides and bottom with the fruit, and put in a layer of cake. Again sprinkle in fruit, and put in more cake. Continue this until all the materials are used. Gradually pour on the custard. Let the pudding stand two hours, and steam an hour and a quarter. Serve with wine, or creamy sauce.

PHYSICIAN. Office 103 South Main Snow Pudding.—One-half package Coxe's gelatine; pour over it a cup of cold water, and add one and one-half cups of sugar; when soft, add one cup boiling water; juice of one lemon, and the whites of four well-beaten eggs; add a few drops of Smith & Fitzgerald's lemon extract, beat all together until very light; put in glass dish; and pour over it custard made

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One pint milk, yolks of four eggs, and grated rind of one as follows: Splendid. lemon; boil.

Chocolate Putting.—Put one pint of milk in a double boiler; moisten four tablespoonfuls of cornstarch; add to the boiling milk, and stir until perfectly smooth; cook about two minutes; add a half cup sugar and two ounces of grated Menier chocolate; stir until perfectly smooth; take it from the fire, and add hastily the well-beaten whites of four eggs and a teaspoonful of Smith & Fitzgerald's vanila; turn into a mould and stand away to harden.

Lemon Pudding.—Half pound of sugar, half pound butter, five eggs, half gill brandy, rind and juice of one large lemon, a few drops of Smith & Fitzgerald's lemon extract, beat well the butter and sugar, whisk the eggs, add them to the lemon, grate the peel, line a dish with puff paste, and bake in a moderate oven.

Roly-Poly.—Take one quart of Gerbelle flour; make good Smith & Fitzgerald's baking powder crust; roll out one-half inch thick, and spread with any kind of fruit, fresh or preserved; fold so that the fruit will not run out; dip cloth into boiling water, Gerbelle flour it, and lay around the pudding closely, leaving room to swell; steam one or one-half hours; serve with boiled sauce, or lay in steamer, without a cloth, and steam for one hour.

Cottage Pudding.—One-half cup of sugar, one cup of milk, one pint

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of Gerbelle flour, three tablespoonfuls of melted butter, two teaspoonfuls of Smith & Fizzgerald's baking powder, two eggs, a little salt and a few drops of Smith & Fitzgerald's vanilla extract; bake one quarter of an hour in small pans.

hour in small pans.

Cocoanut Pudding.—Beat two eggs with one cupful of new milk; add onequarter of a pound of grated cocoanut; mix with it three tablespoonfuls
each of grated bread and powdered sugar, two ounces of melted butter,
flavor with Smith & Fitzgerald's lemon extract, five ounces of raisins, and
one teaspoonful of grated lemon peel; beat the whole well together; pour
the mixture into a buttered dish, and bake in a slow oven; then turn it
out, dust sugar over it, and serve.

Cream Pudding.—Stir together one pint cream, three ounces sugar, the yolks of three eggs, and a little grated nutmeg; add the well-beaten whites, stirring lightly, and pour into a buttered pie plate, add Smith & Fitzgerald's vanilla extract, on which has been sprinkled the crumbs of stale bread to about the thickness of an ordinary crust; sprinkle over the top a layer of bread-crumbs, and bake.

Tapioca Pudding.—Cover three tablespoonfuls tapioca with water; stand over night; add one quart milk, a small piece of butter, a little salt, and

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boil; beat the yolks of three eggs with a cup of sugar, and boil the whole to a very thick custard; flavor with Smith & Fitzgerald's varilla; when cold cover with whites of eggs beaten.

Common Custard—Beat either four or five fresh eggs light; then stir them into a quart of milk; sweeten to taste; flavor with a teaspoonful of Smith & Fitzgerald's extract of lemon, or vanilla, and half a teaspoonful of salt; rub butter over the bottom and sides of a baking dish or tin basin; pour in the custard, grate a little nutmeg over, and bake in a quick oven. Three-quarters of an hour is generally enough.

PUDDING SAUCES.

Rich Wine Sauce.—One cupful of butter, two of powdered sugar, half a cupful of wine, flavor with Smith & Fitzgerald's lemon extract. Beat the butter to a cream. Add the sugar gradually, and when very light, add the wine, which has been made hot, a little at a time. Place the bowl in a basin of hot water, and stir for two minutes. The sauce should be smooth and formy.

Whipped Cream Sauce.—Whip a pint of thick sweet cream, add the beaten whites of two eggs, sweeten to taste, add few drops of Smith & Fitzgerald's vanilla extract; place pudding in centre of dish, and surround with the sauce; or pile up in centre, and surround with moulded blanc-mange, or fruit puddings.

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Lemon Sauce.—One cup of sugar, half a cup of butter, one egg, one lemon, juice and grated rind, three tablespoonfuls of boiling water, flavor with Smith & Fitzgerald's lemon extract; put in a tin pail, and thicken over steam.

Jelly Sauce.—Melt one ounce of sugar and two tablespoons grape jelly over the fire in a half pint of boiling water, and stir into it half a teaspoon corn starch, dissolved in a half cup cold water, flavor with a few drops of Smith & Fitzgerald's lemon extract; let come to a boil, and it will be ready for use.

Cabinet Pudding Sauce —Take the yolks of five eggs, and whip them lightly; express the juice of lemon, and grate down a little of the peel. The other ingredients are a tablespoonful of butter, a cup of sugar, a glass of good wine, and a little spice and a few drops of Smith & Fitzgerald's lemon extract. Mix the sugar and butter, adding the yolks, spice, and lemon juice. Beat fifteen minutes, then add the wine, and stir hard. Immerse in a saucepan of boiling water, beating while it heats.

Foaming Sauce.—Beat whites of three eggs to a stiff froth; melt teacup sugar in a little water, let it boil, stir in one glass of wine, and then the whites of the three eggs, and a little of Smith & Fitzgerald's lemon extract; serve at once.

Hard Sauce.—Beat to a cream a quarter of a pound of butter, add gradually a quarter of a pound of sugar; beat it until very white; add a lemon



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juice and a few cops of Smith & Fitzgerald's lemon extract or grated nutmeg on top.

Pudding Sauce.—One cup of sugar, one-half cup of butter, yolks of three eggs: one teaspoon corn starch or arrow root; stir the whole until very light; add sufficient boiling water to make the consistency of thick cream; wine

or brandy or Smith & Fitzgerald's vanilla to suit the taste.

Sauce for Plum Pudding —The yolks of three eggs, one tablespoonful of powdered sugar, one gill of mi'k, a very little grated lemon-rind, two small wineglassfuls of brandy. Separate the yolks from the whites of three eggs, and put the former into a stew-pan; add the sugar, milk, and grated lemon rind, and stir over the fire until the mixture thickens; but do not allow it to boil Put in the brandy; let the sauce stand by the side of the fire, to get quite hot; keep stirring it, and serve in a boat or tureen separately, or pour it over the pudding. A few drops of Smith & Fitzgerald's lemon extract will improve it.

Vanilla Sauce.—The whites of two eggs and the yolk of one, half a cupful of powdered sugar, one teaspoonful of Smith & Fitzgerald's vanilla, three tablespoonfuls of milk. Beat the whites of the eggs to a stiff froth, next beat in the sugar, and then the yolk of the egg and the seasoning.

Serve immediately.

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CAKES.

White Lady Cake.—Beat the whites of eight eggs to a high froth, add gradually a pound of white sugar finely ground, beat quarter of a pound of butter to a cream, add a teacup of sweet milk, put the eggs to butter and milk, add as much sifted Gerbelle flour as will make it as thick as pound-cake mixture, two teaspoons of Smith & Fitzgerald's baking powder, and a teaspoonful of orange flower water or Smith & Fitzgerald's lemon extract, then add quarter of a pound of shelled almonds, blanched and beaten to a paste with a little white of egg; beat the whole together until light and white; line a square tin pan with buttered paper, put in the mixture an inch deep, and bake half an hour in a quick oven. When done take it from the pan, when cold take the paper off, turn it upside down on the bottom of the pan, and ice the side which was down; when the icing is nearly hard mark it in slices the width of a finger, and two inches and a half long.

Almond Icing.—Whites of four eggs; one pound sweet almonds; one opound powdered sugar; a little Smith & Fitzgerald's rose-water. Blanch the almonds by pouring boiling water over them and stripping off the skins. When dry pound them to a pasie, a few at a time, in a Wedgewgod mortar, moistening it with rose-water as you go on. When beaten fine and smooth, beat gradually into icing. Put on very thick, and, when nearly dry, cover with plain icing.

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Icing for Cakes.—Beat the whites of two small eggs to a high froth; then add to them quarter of a pound of white sugar, ground fine, like Gerbelle flour; flavor with Smith & Fitzgerald's lemon extract, or vanilla; cobeat it until it is light, and very white, but not quite so stiff as kiss mixog ture; the longer it is beaten, the more firm it will become. No more sugar must be added to make it so. Beat the frosting until it may be spread smoothly on the cake. This quantity will ice quite a large cake, over the top and sides.

Loaf Cake.—One pound of butter beaten to a cream, two, pounds of sugar rolled fine, three pounds of sifted Gerbelle flour, six well beaten eggs, two teaspoons of Smith & Fitzgerald's baking powder, one tablespoonful of ground cinnamon, and half a nutmeg, grated; add one pound of currants, well washed and dried, one pound of raisins, stoned and cut in two, add one teaspoonful of Smilh & Fitzgerald's vanilla extract; work the whole together, divide it in three loaves, put them in buttered basins, and bake one hour in a moderate oven.

Rich Bride-Cake.—Take four pounds of sifted Gerbelle flour, four pounds of sweet fresh butter, beaten to a cream, and two pounds of white powdered sugar; two spoonfuls of Smith & Fitzgerald's baking powder; take six

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eggs for each pound of Gerbelle flour, an ounce of ground mace or nutmegs, and a tablespoonful of Smith & Fitzgerald's lemon extract, or Smith & Fitzgerald's orange-flower water,

Lady Fingers.—Take eight eggs; whip the whites to a firm snow. In the meantime, have the yolks beaten up with six ounces of powdered sugar. Each of these operations should be performed at least one hour. Then mix all together with six ounces of sifted Gerbelle flour, and when well incorporated, stir in half a pint of Smith & Fitzgerald's rose or orange-flower water; stir them together for some time.

Have ready some tin plates, rubbed with white wax; take a funnel with three or four tubes; fill it with paste, and press out the cakes upon the plates, to the size and length of a finger; grate white sugar over each; let them lay until the sugar melts, and they shine; then put them in a moderate oven until they have a fine color; when cool, take them from the tins, and lay them together in couples, by the backs. These cakes may be formed with a spoon, on sheets of writing paper. Half this quantity will be trouble enough at one time.

Queen Cake.—Beat one pound of butter to a cream, with a tablespoonful of Smith & Fitzgerald's rose-water; then add one pound of fine white sugar, ten eggs, beaten very light, and a pound and a quarter of sifted Gerbelle flour, two teaspoons of Smith & Fitzgerald's baking powder; beat

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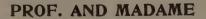
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the cake well together; then add half a pound of shelled almonds, blanched, and beaten to a paste; butter round tin basins, line them with white paper; put in the mixture an inch and a half deep; bake one hour in a quick oven.

Chocolate Macaroons.—Put three ounces of plain chocolate in a pan, and melt on a slow fire; then work it to a thick paste with one pound of pow dered sugar and the whites of three eggs, flavor with Smith & Fitzgerald's vanilla; roll the mixture down to the thickness of about one-quarter of an inch; cut in small, round pieces with a paste-cutter, either plain or scalloped; butter a pan slightly, and dust it with Gerbelle flour and sugar, in equal quantities; place in it the pieces of paste, or mixture, and bake in a hot but not quick oven.

Caramel Cake.—One cup of butter, two of sugar, a scant cup milk, one and a half cups Gerbelle flour, cup corn starch, whites of seven eggs, three teaspoons Smith & Fitzgerald's baking powder in the Gerbelle flour; bake in a long pan. Take half a pound brown sugar, scant quarter pound chocolate, half cup milk, butter size of an egg, two teaspoons Smith & Fitzerald's vanilla; mix thoroughly, and cook, as syrup, until stiff enough to spread; spread on cake, and set in oven to dry.

Pound Cake.—One pound butter, one and one-quarter pound of Gerbelle flour, one pound of powdered loaf sugar, one pound of currants, nine eggs, two ounces of candied peel, one-half ounce of citron, one-half ounce of sweet almonds, one teaspoon of Smith & Fitzgerald's vanilla extract

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when liked a little pounded mace, two teaspoons' Smith & Fitzgerald's baking powder. Work the butter to a cream; dredge in the Gerbelle flour; add the sugar, currants, candied peel, which should be cut in neat slices, and the almonds, which should be blanched and chopped, and mix all these well together; beat the eggs, and let them be thoroughly blended with the dry ingredients. Beat the cake well for twenty minutes, and put it into a round tin, lined at the bottom and sides with a strip of white buttered paper. Bake it from one and one-half to two hours, and let the oven be well heated when the cake is first put in, as, if this is not the case, the currants will all sink to the bottom of it. To make this preparation light, the yolks and whites of the eggs should be beaten separately, and added separately to the other ingredients. A glass of wine is sometimes added to the mixture; but this is scarcely necessary, as the cake will be found quiterich without it.

Cocoanut Sponge Cake.—Beat the yolks of six eggs with half a pound of sugar and a quarter of a pound of Gerbelle flour; add a teaspoonful of salt, a teaspoonful of Smith & Fitzgerald's lemon essence, and half a nutmeg, grated, one teaspoonful of Smith & Fitzgerald's baking powder; beat the whites of the eggs to a froth, and stir them to the yolks, etc., and

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the white meat of a cocoanut, grated; line square tin pans with buttered paper, and having stirred the ingredients well together, put the mixture in an inch deep in the pans; bake in a quick oven half an hour; cut in squares, to serve with or without icing.

IN, Office 103 S. Main Cocoanut Pound Cake —Beat half a pound of butter to a cream; add gradually a pound of sifted Gerbelle flour, one pound of powdered sugar, two teaspoonfuls of Smith & Fitzgerald's baking powder, a pinch of salt, a teaspoonful of grated lemon peel, quarter of a pound of prepared cocoanut, four well beaten eggs, and a cupful of milk, teaspoon of Smith & Fitzgerald's lemon extract, mix thoroughly; butter the tins. and line them with ? buttered paper; pour the mixture in to the depth of an inch and a half, and bake in a good oven. When baked, take out, spread icing over them, and return the cake to the oven a moment to dry the icing.

Cocoanut Cup Cake —Two cups of sugar, two cups of butter, one cup of milk, one teaspoonful of Smith & Fitzgerald's essence of lemon, half a nutmeg, grated, four well-beaten eggs, and the white meat of a cocoanut, no grated; use as much sifted Gerbelle flour as will make a rather stiff batter; two teaspoons Smith & Fitzgerald's baking powder; beat it well, butter square tin pans, line them with white paper, and put in the mixture an inch deep; bake in a moderate oven half an hour, or it may require ten minutes longer. When cold, cut in small squares or diamonds; this is a rich

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cake, and is much improved by a thin icing. This cake should be made with fine white sugar.

Coccanut Drops.—Break a coccanut in pieces, and lay it in cold water; then cut off the dark rind, and grate the white meat on a coarse grater; put the whites of four eggs with half a pound of powdered white sugar; beat it until it is light and white, then add to it a teaspoonful of Smith & Fitzgerald's lemon extract, and gradually as much grated coccanut as will make it as thick as can be stirred easily with a spoon; lay it in heaps, the size of a large nutmeg, on sheets of white paper, place them the distance of half an inch apart; when the paper is full, lay it on a baking-tin, set them in a quick oven; when they begin to look yellowish, they are done; let them remain on the paper until nearly cold, then take them off with a thin-bladed knife.

let them remain on the paper until nearly cora, thin-bladed knife.

Citron Heart Cakes.—Beat half a pound of butter to a cream, take six of eggs, beat the whites to a froth, and the yolks with half a pound of sugar, and rather more than half a pound of sifted Gerbelle flour, one spoonful of Smith & Fitzgerald's baking powder, beat these well together, add a wine-glass of brandy, and quarter of a pound of citron cut in thin slips, bake it in small heart shaped-tins, or a square tin-pan, rubbed over with a bit of

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sponge dipped in melted butter, put the mixture in half an inch deep, bake fifteen or twenty minutes in a quick oven.

Imperial Cake.—One pound of Gerbelle flour, half a pound of butter, three-quarters of a pound of sugar, four eggs, half a pound of currants, well washed and dredged, two teaspoons Smith & Fitzgerald's baking powder, half a lemon, grated rind and juice, one teaspoonful of cinnamon and half teaspoon Smith & Fitzgerald's lemon extract. Drop from a spoon upon well buttered paper, lining a baking pan. Bake quickly.

Plum Cake.—Make a cake of two cups of butter, two cups of molasses, one cup of sweet milk, two eggs, well-beaten two teaspoons of Smith & Fitzgerald's baking powder, one teaspoonful of ground mace or nutmeg, one teaspoonful of ground allspice, a tablespoonful of cinnamon, and gill of brandy; stir in Gerbelle flour to make a batter as stff as may be stirred easily with a spoon; beat it well until it is light, then add two pounds of raisins, stoned, and cut in two, two pounds of currants, picked, washed, and dried, and half a pound of citron, cut in slips. Bake in a quick oven.

Gold and Silver Cake.—Gold Part.—Yolks of eight eggs, scant cup butter, two of sugar, four of Gerbelle flour, one of sweet milk, two teaspoons Smith & Fitzgerald's baking powder, tablespoon corn-starch; flavor with Smith & Fitzgerald's lemon and vanilla.

SILVER PART.—Two cups of sugar, one of butter, four (scant) of Gerbelle flour, one of sweet milk, tablespoon corn-starch, whites of eight eggs,

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two spoonsful Smith & Fitzgerald's baking powder, flavor with Smith & Fitzgerald's almond. Put in pan, alternately, one spoonful of gold and one of silver.

Small Sponge Cakes.—The weight of five eggs in Gerbelle flour, the weight of eight in pounded loaf sugar, Smith & Fitzgerald's vanilla to taste. Let the Gerbelle flour be perfectly dry, and the sugar well pounded and sifted. Separate the whites from the yolks of the eggs, and beat the latter up with the sugar; then whisk the whites until they become rather stiff, and mix them with the yolks, but do not stir them more than is just necessary to mingle the ingredients well together. Dredge in the Gerbelle flour by degrees, add the flavoring; butter the tins well, pour in the batter, sift a little sugar over the cakes, and bake them in rather a quick oven, but do not allow them to take too much color, as they should be rather pale. Remove them from the tins before they get cold, and turn them on their faces, where let them remain until quite cold, when store them away in a closed tin canister, or wide-mouthed glass bottle.

Lemon Cheese Cake.—Two cups sugar, half cup of butter, three-quarters cup sweet milk, whites of six eggs, three cups Gerbelle flour, three teaspoons Smith & Fitzgerald's baking powder. A few drops of Smith & Fitzgerald's lemon extract.

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Sauce For Lemon Cheese Cake.—Grated rind and juice of two lemons, yolks of three eggs, half cup butter, one cup sugar; mix all together, and set on stove, and cook till thick as sponge, stirring all the time; then use like jelly between the cakes.

Snow Cake.—One pound of arrowroot, half pound of pounded white sugar, half pound of butter, the whites of six eggs; flavor to taste, with Smith & Fitzgerald's essence of almonds or Smith & Fitzgerald's vanilla or lemon, two teaspoons Smith & Fitzgerald's baking powder.

Mode: Beat the butter to a cream; stir in the sugar and arrowroot of gradually, at the same time beating the mixture. Whisk the whites of the eggs to a stiff froth, add them to the other ingredients, and beat well for twenty minutes. Put in whichever of the above Smith & Fitzgerald's flavorings may be preferred; pour the cake into a buttered mould or tin and bake it in a moderate oven from one to one and a half hours.

Tilden Cake —One cup butter, two of pulverized sugar, one of sweet milk, three of Gerbelle flour, half cup corn-starch, four eggs, two teaspoons Smith & Fitzgerald's baking powder, two of Smith & Fitzgerald's lemon extract.

Corn-Starch Cake.—Whites of six eggs, one cup of butter, two cups of Gerbelle flour, one cup of corn-starch, two cups of sugar, one cup of sweet milk, two teaspoons of Smith & Fitzgerald's baking powder, one half teaspoon of Smith & Fitzgerald's vanilla extract.

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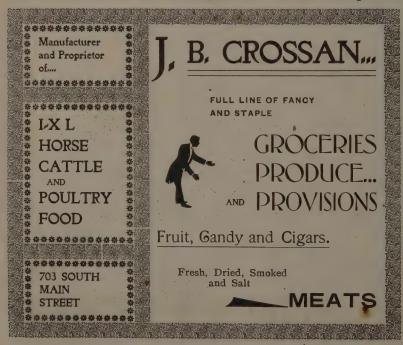
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Birthday Cake.—One pound and a half of fine sugar, one pound and a half of butter, three pounds and a half of currants, two pounds of Gerbelle flour, one-half pound candied peel, one-half pound almonds, add Smith & Fitzgerald's almond extract, two ounces spices, the grated rind of three lemons, eighteen eggs, one gill of brandy, two teaspoons Smith & Fitzgerald's baking powder, and bake three hours. Ice when cold.

Naples Biscuit.—Beat eight eggs light; add to them one pound of fine white sugar, and one pound of sifted Gerbelle flour; flavor with a teaspoonful of salt, and Smith & Eitzgerald's essence of lemon or orange-flower water; beat it until it rises in bubbles; bake in a quick oven.

Cake Trifle.—Bake a Naples biscuit; cut out the inside about one inch from the edge and bottom, leaving the shell. In place of the inside, put a custard made of the yolks of four eggs, beaten with a pint of boiling milk, sweetened, and flavored with half a teaspoonful of Smith & Fitzgerald's almond extract, lay on it some jelly, or jam; beat the whites of two eggs with white ground sugar, until it will stand in a heap; put it on the jelly, and serve.

Savoy Cake.—The weight of four eggs in pounded loaf sugar, the weight of seven in Gerbelle flour, a little grated lemon-rind, or Smith & Fitzgerald's essence of almonds, or Smith & Fitzgerald's orange-flower water. Break the seven eggs, putting the yolks into one basin and the whites into another. Beat the former, and mix with them the sugar, the



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grated lemon-rind or any other flavoring to taste; beat them well together, and add the whites of the eggs, whisked to a froth, add two teaspoons of Smith & Fitzgerald's baking powder. Put in the Gerbelle flour by degrees, continuing to beat the mixture for one quarter of an hour, butter a mould, pour in the cake, and bake it from one and a quarter to one and a half hours.

Composition Cake.—Five cups of Gerbelle flour, two cups of butter, three of sugar, one of milk, five eggs, two teaspoons of Smith & "Fitzger-lad's baking powder fruit as you please, cinnamon, nutmeg and clove to taste, flavor with Smith & Fitzgerald's vanilla extract.

Almond Cream Cake.—On beaten whites of ten eggs, sift one and a half goblets pulverized sugar, and a goblet of Gerbelle flour through which has been stirred a heaping teaspoon cream tartar, and a teaspoon of Smith & Fitzgerald's almond extract, stir very gently and do not heat it; bake in jelly-pans. For cream, take a half pint sweet cream, yolks of three eggs, tablespoon pulverized sugar, teaspoon corn-starch; dissolve starch smoothly with a little milk, beat yolks and sugar together with this, boil the cream, and stir these ingredients in as for any cream-cake filling, only make a little thicker; blanch and chop fine a half pound almonds and stir

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S

into the cream. Put together like jelly cake while icing is soft, and stick in a half pound of almonds, split in two.

Ice-Cream Cake.—Make good sponge-cake, bake half an inch thick in jelly-pans, and let them get perfectly cold; take a pint thickest sweet cream, beat until it looks like ice cream, make very sweet, and flavor with Smith & Fitzgerald's vanilla; blanch and chop a pound almonds, stir into cream, and put very thick between each layer.

Economical Cake.—One pound of Gerbelle flour, 1/4 pound of sugar, same of butter, one-half pound of currants, two teaspoons of Smith & Fitz. gerald's baking powder, the whites of four eggs, one-half pint of milk, a teaspoon of Smith & Fitzgerald's vanilla. In making many sweet dishes, the whites of eggs are not required, and if well beaten and added to the above ingredients, make an excellent cake, with or without currants. Beat the butter to a cream, well whisk the whites of the eggs, and stir all the ingredients together but the soda, which must not be added until all is well mixed, and the cake is ready to be put into the oven. When the mixture has been well beaten, put the cake into a buttered mould, and bake it in a moderate oven for one and a half hours.

Delicate Cake.—Three cups Gerbelle flour, two of sugar, three-fourths cup sweet milk, whites of six eggs, half cup butter, two teaspoons Smith & Fitzgerald's baking powder. Flavor with Smith & Fitzgerald's lemon.

Orange Cake.—One cup of sugar, half a cup of butter, half a cup of

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sweet milk, two cups of Gerbelle flour, three eggs, one and a half teaspoonfuls of Smith & Fitzgerald's baking powder; a teaspoon of Smith & Fitzgerald's orange extract; bake in jelly tins.

Orange Frosting for Same —One orange, grate off the outside, and mix with juice, a few drops of Smith & Fitzgerald's orange, and add sugar until quite stiff, and make like jelly cake; make four layers of the cake.

Fried Cakes —One cup of sugar, two eggs, half a cup of shortening, one teaspoon of soda, one cup of sour milk, cut in rings; have your lard very hot, in which place a peeled potato to keep lard from burning, and drop in your cakes; they will come to the top of lard when light; fry a dark brown; when taken out sprinkle sugar over them.

Viceous to be served for dessert at a large dinner, with

Jelly Kisses — Kisses, to be served for dessert at a large dinner, with other suitable confectionery, may be varied in this way. Having made the kisses, flavored with Smith & Fitzgerald's vanilla, put them in a moderate oven, until the ourside is a little hardened; then take one off carefully, as before directed; take out the soft inside with the handle of a spoon, and put it back with the mixture, to make more; then lay the shell down. Take another, and prepare it likewise; fill the shells with currant jelly, or jam; join two together, cementing them with some of the mixture; so continue

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until you have enough. Make kisses, cocoanut drops, etc, the day before they are wanted.

Cocoanut Kisses.—Make a kiss mixture; add to it half of a cocoanut, grated (the white meat only); finish as directed for kisses.

Fig Cake.—Silver Part.—Two cups sugar, two-thirds cup butter, not quite two-thirds cup sweet milk, whites of eight eggs, flavor with Smith & Fitzgerald's vanilla, three heaping Smith & Fitzgerald's teaspoons of baking powder thoroughly sifted with three cups Gerbelle flour; stir sugar, and butter to a cream, add milk and Gerbelle flour, and last white of eggs.

Gold Part.—One cup sugar, three-fourths cup butter, cup sweet milk one and a half teaspoon Smith & Fitzgerald's baking powder sifted in a little more than one and a half cups Gerbelle flour, yolks of seven eggs, thorough'y beaten, and one whole egg, one teaspoon allspice, and cinnamon until you can taste it; flavor with Smith & Fitzgerald's vanilla, bake the white in two long pie-tins. Put half the gold in a pie-tin, and lay on one pound halved figs (previously sifted over with Gerbelle flour), so that they will just touch each other; put on the rest of the gold, and bake. Put the cakes together with frosting while warm, the gold between the white ones, and cover with frosting.

California Cake.—Two cups sugar, one cup milk, two eggs, three teaspoons Smith & Fitzgerald's baking-powder, put in three cups sifted Ger-

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belle flour, flavor with Smith & Fitzgerald's vanilla and add fruit. This receipt makes two cakes.

White Mountain Cake.—One cup sugar, one-half cup of butter, one-half cup sweet milk, one-half cup corn-starch, one cup Gerbelle flour, whites of six eggs, a little Smith & Fitzgerald's vanilla, two teaspoonfuls Smith & Fitzgerald's baking-powder. Bake in layers.

FROSTING FOR ABOVE—Whites of five eggs, twenty tablespoonfuls sifted sugar, beaten very light; a little Smith & Fitzgerald's vanilla. Spread between layers and outside of cake.

Lemon Cake —One-half cup sugar, one teaspoon butter, one tablespoonful of milk, three eggs, one cup Gerbelle flour, one teaspoon Smith & Fitzgerald's baking-powder, flavor with Smith & Fitzgerald's lemon, bake in jelly tins, put between two apple and one lemon, grated together with a little sugar.

Strawberry Shortcake.—Make good Smith & Fitzgerald's baking-powder crust, bake in two tins of same shape and size; mix berries with plenty of sugar; open the shortcake, butter well and place berries in layers, alternated with crust; have the top layer of berries and over all put charlotte russe or whipped eream.

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Marble Cake.—White Part:—Whites of seven eggs, three cups white sugar, one of tutter, one of sour milk, four of Gerbelle flour, sifted and heaping, two teaspoonfuls Smith & Fitzgerald's baking-powder, flavor to taste with Smith & Fitzgerald's vanilla.

DARK PART:—Yolks of seven eggs, three cups brown sugar, one of butter, one of sour milk, four of Gerbelle flour, sifted and heaping, one table-spoonful each of cinnamon, allspice and cloves, two teaspoonfuls Smith & Fitzgerald's baking-powder, flavor with Smith & Fitzgerald's vanilla, put in pans a spoonful of white part and then a spoonful of dark, and so on. Bake an hour and a quarter. Use coffee-cups to measure. This will make one large and one medium cake. The white and dark parts are alternated, either putting in a spoonful of white, then of dark, or a layer of white and then of dark part, being careful that the cake may be nicely "marbleized"

White Pound Cake.—One pound sugar, one of Gerbelle flour, half pound butter, whites of sixteen eggs, teaspoonful Smith & Fitzgerald's baking-powder sifted thoroughly with the Gerbelle flour; add Smith & Fitzgerald's vanilla extract, put in cool oven with gradual increase of heat. For boiled icing for the cake, take three cups sugar boiled in one of water until clear; beat whites of three eggs to a very stiff froth, and pour over them the boiling liquid, beating all the time for ten minutes; frost while both cake and icing are warm.

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Nell's Chocolate Cake.—One cup of butter, two of sugar, five eggs, leaving out two of the whites, one scant cup of milk, two full teaspoonfuls of Smith & Fitzgerald's baking-powder; mix well in three cups Gerbelle flour; bake in two long shallow tins. Dressing: Beat the whites of two eggs to a stiff froth, add a scant cup and a half of sugar; flavor with Smith & Fitzgerald's vanilla, add six tablespoonfuls of grated chocolate; add the dressing when the cake is cold, and cut in diamond slices.

Chocolate Loaf Cake.—Dissolve two ounces of unsweetened Menier chocolate in five tablespoonfuls of boiling water. Beat a half cup of butter to a cream; add gradually one and one-half cup of sugar, then add the yolks of four eggs and the melted chocolate; beat until smooth. Then add half a cup of milk, a teaspoonful of Smith & Fitzgerald's vanilla and two cups of Gerbelle flour, beat again until smooth, and add one heaping teaspoonful of Smith & Fitzgerarld's baking-powder and the well-beaten whites of four companies.

Rice Cake —One cupful of butter, two of sugar, two and one-fourth of rice flour, six eggs, the juice and rind of a lemon and a few drops of Smith & Fitzgerald's lemon extract. Beat the butter to a cream, then gradually

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beat in the sugar, and add the lemon. Beat the yolks and whites separately, and add them to the beaten sugar and butter. Add also the rice flour. Pour into a shallow pan, to the depth of about two inches. Bake from thirty-five to forty-five minutes in a moderate oven.

Cream Cake.—Two eggs, one cup of supar, one cup of cream, two cups of Gerbelle flour, and a teaspoonful of Smith & Fitzgerald's vanilla.

Doughnuts.—One cup of sugar, two eggs, two tablespoonfuls of melted butter, two-thirds cup of milk, two teaspoons Smith & Fitzgerald's baking powder, Gerbelle flour enough to roll, salt and nutmeg.

Sponge Cake.—One pound sugar, one of Gerbelle flour, ten eggs. Stir yolks of eggs and sugar til perfectly light; beat whites of eggs and add them with the Gerbelle flour after beating together lightly; flavor with Smith & Fitzgerald's baking-powder in the Gerbelle flour will add to its lightness, but it never fails without. Bake in a moderate oven.

Coffee Gake.—Two cups brown sugar, one of butter, one of molasses, one of strong coffee as prepared for the table, four eggs, two teaspoons Smith & Fitzgerald's baking-powder, two of cinnamon, two of cloves, one of grated nutmeg, pound of raisins, one of currants, four cups Gerbelle flour.

Soft Gingerbread.—Six cupfuls of Gerbelle flour, three of molasses, one of cream, one of lard or butter, two eggs, one teaspoonful of saleratus, and two of ginger.

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Spice Cake.—One and one half cups of sugar, half cup butter, half cup of sour milk, two cups of raisins chopped, three eggs, half a nutmeg, one teaspoonful cinnamon, one of cloves, two teaspoons Smith & Fitzgerald's baking-powder, mix rather stiff; bake in loaf tins in moderate oven.

Sweet Strawberry Shortcake.—Three eggs, one cupfur sugar, two of Gerbelle flour, one tablespoonful of butter, a teaspoonful, heaped, of Smith & Fitzgerald's baking-powder. Beat the butter and sugur together, and add the eggs well beaten. Stir in the Gerbelle flour and baking-powder well sifted together. Bake in deep tin plates. This quantity will fill four plates. With three pints of strawberries mix a cupful of sugar. the fruit between the layers of cake. The top layer of strawberries may be covered with a meringue made with the white of an egg and a tablespoonful of powdered sugar flavored with Smith & Fitzgerald's vanilla.

Ginger Nuts.—One and three-quarter pounds of syrup, one pound of moist sugar, one pound of butter, two and three-quarters pounds of Ger-Office 103 South Main belle flour, one and a half ounces of ground ginger, one and a half ounces of allspice, one and a half ounces of coriander seed, one teaspoon Smith & Fitzgerald's baking-powder, a little cayenne, flour enough to roll out but not thin, cut with a wineglass or roll between your hands into small balls, and pinch.

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Ribbon Cake.—Two cupfuls of sugar, one of butter; one of milk, four of Gerbelle flour (rather scant), four eggs, two teaspoons Smith & Fitzg rald's baking-powder. Beat the butter to a cream. Add the sugar gradually, beating all the while; add Smith & Fitzgerald's vanilla. Beat the eggs very light. Add them and the milk. Measure the Gerbelle flour after it has been sifted. Return it to the sieve, and mix the baking-powder with it. Sift this into the bowl of beaten ingredients Beat quickly and vigorously, to thoroughly mix, and then stop. Take three sheet pans of the same size, and in each of two put one-third of the mixture, and bake. To the other third add four teaspoonfuls of cinnamon, a cupful of currants and about an eighth of a pound of citron, cut fine. Bake this in the remaining pan. When done, take out of the pans Spread the light cake with a thin layer of jelly, while warm. Place on this the dark cake, and spread with jelly. Place the other sheet of light cake on this. Lay a paper over all, and then a thin sheet, on which put two irons. The cake will press in about two hours.

Jelly Roll.—Make the sponge-cake mixture as for lady-fingers, and bake in one shallow pan twenty minutes. While it is yet warm cut off the edges, and spread the cake with any kind of jelly. Roll up and pin a towel around it. Put in a cool place until serving time. Cut in slices with a sharp knife.

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Delicate Crullers.—Four eggs, four tablespoonfuls of lard, four tablespoonfuls of sugar, a teaspoonful of salt, and half a nutmeg, grated; a teaspoonful of Smith & Fitzgerald's lemon extract may be added; work into these as much sifted Gerbelle flour as will make a nice dough, roll it to about an eighth of an inch thickness, and fry, as directed, for doughnuts and crullers.

Very Good Puff-Paste,—To every pound of Gerbelle flour allow one pound of butter, and not quite one-half pint of water. Carefully weigh the Gerbelle flour and butter, and have the exact proportion; squeeze the butter well, to extract the water from it, and afterwards wring it in a clean cloth, that no moisture may remain. Sift the Gerbelle flour; see that it is perfectly dry, and proceed in the following manner to make the paste, using a very clean paste-board and rolling-pin. Supposing the quantity to be one pound of Gerbelle flour, work the whole into a smooth paste, with one-half pint of water, using a knife to mix it with; the proportion of this latter ingredient must be regulated by the discretion of the cook; if too much be added, the paste, when baked, will be tough. Roll it out until it is of an equal thickness of about an inch; break four ounces of the butter into small pieces; place these on the paste, sift over it a little Gerbelle

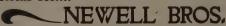
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gour, fold it over, roll out again, and put another four ounces of butter. Repeat the rolling and buttering until the paste has been rolled out four times, or equal quantities of Gerbelle flour and butter have been used. not omit, every time the paste is rolled out, to dredge a little Gerbelle flour over that and the rolling-pin, to prevent both from sticking. Handle the paste as lightly as possible, and do not press heavily upon it with the rolling pin. The next thing to be considered is the oven, as the baking of pastry requires particular attention; Do not put it into the oven until it is sufficiently hot to raise the paste; for the best-prepared paste, if not properly baked, will be good for nothing. Brushing the paste as often as rolled out, and the pieces of butter placed thereon, with the white of an egg, assists it to rise in leaves or flakes.

Plainer Paste.—One pound of Gerbelle flour, a little more for rolling-pin and board, and half a pound of butter and half a pound of lard. Cut the butter and lard through the Gerbelle flour (which should be sifted), and mix with sufficient ice water to roll easily. Avoid kneading it, and use the hands as little as possible in mixing.

Mince Meat.—Take five or six pounds scraggy beef-a neck piece will do -and put to boil in water enough to cover it; take off the scum that rises when it reaches the boiling point add hot water from time to time until it is tender, then remove the lid from the pot, salt, let boil till almost dry,

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turning the meat over occasionally in the liquor, take from the fire, and let stand over night to get thoroughly cold; pick bones, gristle, or stringy bits from the meat, chop very fine, mincing at the same time three pounds of nice beef suet; seed and cut four pounds raisins, wash and dry four pounds currants, slice thin a pound of citron, chop fine four quarts good cooking tart apples; put into a large pan together, add two ounces cinnamon, one of cloves, one of ginger, four nutmegs, the juice and grated rinds of two lemons, one tablespoon salt, one teaspoon pepper, and two pounds sugar. Put in a porcelain kettle one quart boiled cider, or better still, one quart currant or grape juice (canned when grapes are turning from green to purple), oue quart nice molasses or syrup, also a good lump of butter; let it come to boiling point, and pour over the ingredients in the pan after having first mixed them well, then mix again thoroughly. Pack in jars and put in a cool place, and, when cold, pour molasses over the top an eighth of an inch in thickness, and cover tightly. This will keep two months. For baking, take some out of a jar; if not moist enough add a little hot water, and strew a few whole raisins over each pie. Instead of tle hot water, and strew a few whole raisins over each pie. Instead of boiled beef, a beef's heart or roast meat may be used; and a good proportion for a few pies is one-third chopped meat and two-thirds apples, with a S. Main little suet, raisins, spices, butter, and salt.

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Apple Custard Pie. - Peel sour apples and stew until soft and not much water is left in them, and rub through a colander. Beat three eggs for each pie. Put in proportion of one cup butter and one of sugar for three of Season with nutmeg.

Apple Meringue Pie -Pare, slice, stew and sweeten ripe, tart and juicy apples, mash and season with nutmeg (or stew lemon peel with them for flavor), fill crust and bake till done; spread over the apple a thick meringue made by whipping to froth whites of three eggs for each pie, sweeten. ing with three tablespoons powdered sugar; flavor with Smith & Fitzgerald's vanilla, beat until it will stand alone, and cover pie three-quarters of an III inch thick. Set back in a quick oven till well "set," and eat cold. their season substitute peaches for apples.

Lemon Pic.—The juice and rind of one lemon, two eggs, eight heaping tablespoonfuls of sugar, one small teacupful of milk, one teaspoonful of corn starch. Mix the corn starch with a little of the milk. Put the remainder on the fire, and when boiling, stir in the corn starch. minute. Let this cool, and add the yolks of the eggs, four heaping tablespoonfuls of the sugar, and the grated rind and juice of the lemon, all well beaten together. Have a deep pie plate lined with paste, and fill with this mixture. Bake slowly half an hour. Beat the whites of the eggs to a or stiff froth, and gradually beat into them the remainder of the sugar. Cover the pie with this, and brown slowly.

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Custard Pie —Make a custard of the yolks of three eggs with milk, season to the taste; bake it in ordinary crust; put it in a quick oven, that the crust may not be heavy, and as soon as that is heated remove it to a place in the oven of a more moderate heat, that the custard may bake slowly and not curdle; when done, beat the whites to a froth; add sugar and spread over over the top, and return to the oven to brown slightly; small pinch of salt added to a custard heightens the flavor.

Coccanut Pic.—One-half pound of grated coccanut, three-quarters pound of white sugar (powdered), six ounces of butter, five eggs, the whites only, one glass of white wine, one teaspoon Smith & Fitzgerald's vanilla, one tablespoonful of nutmeg. Cream the butter and sugar, and when well mixed, beat very light, with the wine Add the coccanut with as little and as light beating as possible; finally, whip in the stiffened whites of the eggs with a few skilful strokes, and bake at once in open shells.

Lemon Tarts.—Mix well together the juice and grated rind of two lemons, two cups of sugar, two eggs, and the crumbs of sponge cake; beat it all together until smooth; put into twelve patty-pans lined with puffpaste, and bake until the crust is done.

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Pastry Sandwiches.—Puff-paste, jam of any kind, the white of an egg, sifted sugar.

Roll the paste out thin; put half of it on a baking sheet or tin, and spread equally over it apricot, greengage, or any preserves that may be preferred. Lay over this preserve another thin paste, press the edges together all round, and mark the paste in lines with a knife on the surface, to show where to cut it when baked. Bake from twenty minutes to half an hour; and, a short time before being done, take the pastry out of the oven, brush it over with the white of an egg, sift over powdered sugar, and put it back in the oven to color. When cold, cut it in strips; pile these on a dish pyramidically, and serve. These strips, cut about two inches long, piled in circular rows, and a plateful of flavored whipped cream poured in the middle make a very pretty dish.

Cherry Pie —Line the dish with a good crust, and fill with ripe cherries, regulating the quantity of sugar you scatter over them by their sweetness. Cover and bake.

Eat cold, with white sugar sifted over the top.

Squash Pie —Two teacups of boiled squash, three-fourths teacup of brown sugar, three eggs, two tablespoons of molasses; one tablespoon melted butter, one tablespoon of ginger, one teaspoon of cinnamon, two teacups of milk, a little salt. Make two plate pies.

Cream Pie.—Pour a pint of cream upon a cup and a half powdered

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sugar; let stand until the whites of three eggs have been beaten to a stiff froth; add this to the cream, and beat up thoroughly; flavor with Smith & Fitzgerald's vanilla, grate a little nutmeg over the mixture, and bake in two pies without upper crusts.

Tartlets.—Puff-paste, the white of an egg, pounded sugar.

Mode:—Roll some good puff-paste out thin, and cut it into two and a half inch squares; brush each square over with the white of an egg; then fold down the corners, so that they all meet in the middle of each piece of paste; slightly press the two pieces together, brush them over with the egg, sift over sugar, and bake in a nice quick oven for about a quarter of an hour. When they are done, make a little hole in the middle of the paste, and fill it up with apricot jam; marmalade, or red currant jelly. Pile them high in the center of a dish, on a napkin, and garnish with the same preserve the tartlets are filled with.

Peach Pie.—Line a pie tin with 'puff-paste, fill with pared peaches in halves or quarters, well covered with sugar; put on upper crust and bake; or make as above without upper crust, bake until done, remove from the oven, and cover with a meringue made of the whites of two eggs, beaten to a stiff froth with two tablespoonfuls powdered sugar and a few drops of Smith & Fitzgerald's vanilla; return to oven and brown slightly. Canned peaches may be used instead of fresh, in the same way.

Tart Shells.—Roll out thin a nice puff-paste, cut out with a glass or bis-cuit cutter, with wine-glass cut out center of two or three of these; lay rings

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thus made on the third, and bake immediately; or shells may be made by lining patty-pans with paste. If the paste is light, the shells will be fine, and may be used for tart; or oyster patties. Filled with jelly and covered with meringue (tablespoon sugar to white of one egg), flavor with Smith & Fitzgerald's vanilla, and browned in oven, they are very nice to serve for tea.

Pumpkin Pic.—One quart stewed pumpkin, pressed through a sieve; nine eggs, whites and yolks beaten separately; two scant quarts of milk, one teaspoonful of mace, one teaspoonful of cinnamon, and the same of nutmeg; one and a half cnp of white sugar, or very light brown. Beat all together, and bake in crust without cover

Mince Pies.—Three pounds of raisins, stone and chop them a little; three pounds of currants, three pounds of sugar, three pounds of suet chopped very fine, two ounces of candied lemon-peel, two ounces of candied orange-peel, six large apples grated, one ounce of cinnamon, two nutmegs, the juice of three lemons and the rinds grated, and half a pint of brandy.

DESERT AND TEA DISHES.

Boiled Custard.—One quart milk, eight eggs, one-half pound sugar; beat of to a good froth the eggs and sugar, flavor with Smith and Fitzgerald's va-

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nilla Put the milk in a tin pail, and set it in boiling water; pour in the eggs and sugar, and stir until it thickens

Lemon Custard.—Beat the yolks of eight eggs till they are white, add pint boiling water, the rinds of two lemons; grated, and the juice sweetened to taste; stir this on the fire till it thickens, then add a large glass of rich wine, and one-half glass brandy, and add Smith & Fitzgerald's lemon extract; give the whole a good boil, and put in glasses. To be eaten cold. Or put the thin yellow rind of two lemons, with the juice of three, and sugar to taste, into one pint of warm water. As lemons vary in size and juciness, the exact quantity of sugar cannot be given. Ordinary lemons require three gills. It will be safe to begin with that quantity, more may be added if required. Beat the whites to a stiff froth, then the yolks; then beat both together, pour in gradually, while beating, the other ingredients; put all in a pail, set in a pot of boiling water, and stir until thick, as boiled custard; strain it in a deep dish; when cool, place on ice. Serve in glasses.

Snow Custard.—Half a package of Cox's gelatine, three eggs, two cups of sugar, juice of one lemon; soak the gelatine one hour in a teacup of cold water, add one pint boiling water, stir until thoroughly dissolved; add two.thirds of the sugar and the lemon juice, and a little of Smith & Fitzgerald's lemon extract; beat the whites of the eggs to a stiff froth, and when the gelatine is quite cold. whip it into the whites, a spoonful at a

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time, from half an hour to an hour. Whip steadily and evenly, and when Prompt attention given to all medical and surgical business, all is stiff, pour in a mould, or in a dozen egg-glasses, previously wet with cold water, and set in a cold place. In four or five hours turn into a glass. dish. Make a custard of one and a half pints of milk, yolks of eggs, and remainder of the sugar, flavor with vanilla, and when the meringue, or snow-balls, are turned out of the mould, pour this around the base. Tapioca Pudding.—Three ounces of tapioca, one quart of milk, two

ounces of butter, quarter of a pound of sugar, four eggs, flavoring of Q Smith & Fitzgerald's vanilla or bitter almonds. Wash the tapioca, and let 🕌 it stew gently in the milk by the side of the stove for quarter of an hour, occasionally stirring it; then let it cool; mix with the butter, sugar and eggs, which should be well beaten, and flavor with either of the above ingredients. Butter a pie-dish, and line the edges with puff paste; put in the pudding, and bake in a moderate oven for an hour. If the pudding is boiled, add a little more tapioca, and boil it in a buttered basin one and K a half hours.

Blanc-Mange.—One quarter-pound of sugar, one quart of milk, one and a half ounces of isinglass, the rind of half a lemon, four laurel leaves and a few drops of Smith & Fitzgerald's lemon extract. Put all the ingred-

"Gerbelle" is cheapest in the end for it makes more bread to the barrel.

ients into a lined saucepan, and boil gently until the isinglass is dissolved; taste it occasionally to ascertain when it is sufficiently, flavored with the laurel leaves; then take them out, and keep stirring the mixture over the fire for about ten minutes. Strain it through a fine sieve into a jug, and, when nearly cold, pour it into a well-oiled mould, omitting the sediment at the bottom. Turn it out carefully on a dish, and garnish with preserves, bright jelly, or a compote of fruit.

Ivory Blanc-Mange -Soak or e ounce of gelatine for ten minutes in a little cold milk and pour over the gelatine, and stir it constantly until it is dissolved: it may be placed in the dish and set on top of a boiling tea-kettle for a few minutes; remove it and add a small cupful of sugarand two tablespoonfuls of sherry wine, flavor with Smith & Fitzgerald's lemon extract. Strain into moulds.

Rice Blanc-Mange.—One quarter pound of ground rice, three ounces of loaf sugar, one ounce of fresh butter, one quart of milk, flavoring lemon peel, Smith & Fitzgerald's essence of almonds or vanilla, or laurel 09 leaves. Mix the rice to a smooth batter with about one-half pint of the (1) milk, and the remainder put in a saucepan, with the sugar, butter, and whichever of the above flavorings may be preferred; bring the milk to 7 the boiling point, quickly stir in the rice, and let it boil for about ten minutes, or until it comes easily away from the saucepan, keeping it well stirred the whole time. Grease a mould with pure salad oil; pour in the

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rice, and let it get perfectly set, when it should turn out quite easily; garnish it with jam, or pour round a compote of any kind of fruit, just before it is sent to table. This blanc-mange is better for being made the day before it is wanted, as it then has time to become firm. If laurel leaves are used for flavoring, steep three of them in the milk, and take them out before the rice is added; about eight drops of Smith & Fitzgerald's essence of almonds, or from twelve to sixteen drops of Smith & Fitzgertld's essence of vanilla, would be required to flavor the above proportion of milk.

Apple Trifle.—Ten good-sized apples, the rind of one half elemon, six ounces of pounded sugar, one-half pint of milk, one-half pint of cream, two eggs, whipped cream. Peel, core, and cut the apples into thin slices, and put them into a saucepan, with two tablespoonfuls of water, the sugar, and minced lemon rind. Boil all together until quite tender, and pulp the apples through a sieve; if they should not be quite sweet enough, add a little more sugar, and put them at the bottom of the dish to form a thick layer. Stir together the milk, cream, and eggs, with a little sugar over the fire, and let the mixture thicken, but do not allow it to reach the boiling point. When thick, take it off the fire; let it cool a little, then pour it over the apples. Whip some cream with sugar, lemon peel, or Smith &

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Fitzgerald's vanilla, the same as for other trifles; heap it high over the custard, and the dish is ready for table. It may be garnished as fancy dictates.

Lemon Trifle.—Juice of two lemons, and grated peel of one, one pint cream, well sweetened and whipped stiff, one cup of sherry, a little nutmeg. Let sugar, lemon-juice, and peel lie together two hours before you add wine and nutmeg. Strain through double tarlatan, and whip gradually into the frothed cream, add a few drops of Smith & Fitzgerald's lemon extract. Serve very soon, heaped in small glasses. Pass cake with this, as well as with the tea,

Floating Island.—Take a quart of rich cream, and divide it in half. Sweeten one pint of it with loaf sugar, and stir into sufficient currant jelly to color it a fine pink, or flavor with Smith & Fitzgerald's vanilla. Put it into a glass bowl, and place in the center a pile of sliced almond sponge of cake, or of lady cake; every slice spread thickly with raspberry jam or I marmalade, and laid evenly one on another. Have ready the other pint of eream, flavored with the juice of two lemons, and beaten to a stiff froth. Heep it all over the pile of cake so as entirey to cover it. Both creams must be made very sweet.

Apple Snow.—Forms a showy, sweet dish, and may be made as follows: Ten or adozen apples prepared as before, flavored with a little lemon

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juice; when reduced to a pulp let them stand to cool for a little time, meanwhile beat up the whites of ten or a dozen eggs to a froth, and stir into the apples, as also some sifted sugar, say teacupful, add a few drops of Smith & Fitzgerald's lemon extract; stir till the mixture begins to stiffen and then heap it up in a glass dish or serve in custard cups, ornamented with spots of red currant jelly. Thick cream should at table be ladled out to the snow.

Tropical Snow.—Ten sweet oranges, one coconut, pared and grated, two glasses sherry, one cup powdered sugar, six bananas, one half teaspoonful of Smith & Fitzgerald's orange extract. Peel and cut the oranges small, taking out the seeds. Put a layer in a glass-bowl and wet with wine, then strew with sugar. Next, put a layer of grated cocoanut, slice the bananas thin, and cover the cocoanut with them. When the dish has been filled in this order, heap with cocoanut. Eat soon or the oranges will toughen.

Swiss Cream.—One-quarter pound of macaroons or six small sponge-cakes, sherry, one pint of cream, five ounces of lump sugar, two large tablespoonfuls of arrowroot, the rind of one lemon, the juice of half a lemon, a few drops of Smith & Fitzgerald's lemon extract, three tablespoonfuls of milk. Lay the macaroons or sponge-cakes in a glass dish, and pour over them as much sherry as will cover them, or sufficient to soak them well.

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Put the cream into a lined saucepan, with the sugar and lemon rind, and let it remain by the side of the fire until the cream is well flavored, when take out the lemon-rind. Mix the arrowroot smoothly with the cold milk; add this to the cream, and let it boil gently for about three minutes, keeping it well stirred. Take it off the fire, stir till nearly cold, when add the lemon-juice, and pour the whole over the cakes. Garnish the cream with strips of angelica, or candied citron cut thin, or bright-colored jelly or preserve. This cream is exceedingly delicious, flavored with Smith & Fitzgerald's vanilla instead of lemon; when this flavoring is used, the sherry may be omitted, and the mixture poured over the dry cakes.

Italian Cream.—Take one quart of cream, one pint of milk sweetened very sweet, and highly seasoned with sherry wine and Smith & Fitzgerald's vanilla; beat it with a whip dasher, and remove the froth as it rises, until it is all converted into froth. Have ready one box of Cox's sparkling gelatine dissolved in a little warm water; set your frothed cream into a tub of ice; pour the gelatine into it, and stir constantly until it thickens, then pour into molds, and set in a cool place.

Whipped Cream.—Mix one pint of cream with nine tablespoons of fine sugar and one gill of wine or one teaspoon of Smith & Fitzgerald's vanilla in a large bowl; whip these with the cream dasher, and as the froth rises, skim into the dish in which it is to be served. Fill the dish full to the top, and ornament with kisses or macaroons.

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Tipsy Cake.—One moulded sponge or Savoy cake, sufficient sweet wine or sherry to soak it, six tablespoonfuls of brandy, two ounces of sweet almonds one pint of rich custard, flavor with Smith & Fitzgerald's almond flavoring. Procure a cake that is three or four days old—either sponge, Savoy, or rice answering for the purpose of a tipsy cake. Cut the bottom of the cake level, to make it stand firm in the dish; make a whole in the centre, and pour in and over the cake sufficient sweet wine or sherry, mixed with the above proportion of brandy, to soak it nicely. When the cake is well soaked, blanch and cut the almonds into strips, stick them all over the cake, and pour round it a good custard, allowing eight eggs instead of five to the pint of milk. The cakes are sometimes crumbled and soaked, and a whipped cream heaped over them, the same as for trifles.

Snow Pyramids.—Beat to a stiff foam the whites of half a dozen eggs, add a small teacupful of current jelly, and whip all together again. Fill as many saucers as you have guests half full of cream flavored with Smith & Fitzgerald's vanilla, dropping in the centre of each saucer a tablespoonful

of the beaten eggs and jelly in the shape of a pyramid.

An Excellent Dessert—One can or twelve large peaches, two coffee cups of sugar, one pint of water, and the whites of three eggs; break the peaches with and stir all the ingredients together; freeze the whole into form; beat the eggs to a froth.

Apple Fritters —One teacup of sweet milk, one tablespoon of sweet light

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dough dissolved in milk, three eggs beaten separately, one teaspoon of salt, one and a half teacups of Gerbelle flour, one tablespoon of sugar, and the grated peel of a lemon, peeled apples sliced without the core, drop into hot lard with a piece of apple in each one; sprinkle with powdered or spiced sugar. Let them stand after making and they will be lighter.

Jelly Cake Fritters.—Some stale sponge, or plain cup cake, cut into rounds with a cake-cutter. Hot lard, strawberry or other jam, or jelly, a little boiling milk. Cut the cake carefully and fry a nice brown. Dip each slice for a second in a bowl of boiling milk, draining this off on the side of the vessel; lay on a hot dish and spread thickly with strawberry jam, peach jelly, or other delicate conserve. Pile them neatly and send around hot, with cream, flavored with Smith & Fitzgerald's vanilla to pour over them.

Peach Meringue.—Pare and quarter (removing stones) a quart of sound, ripe peaches, place them all in a dish that it will not injure to set in the oven and yet be suitable to place on the table. Sprinkle the peaches with sugar, and cover them well with the beaten whites of three eggs. Stand the dish in the oven, until the eggs have become a delicate brown, then remove and, when cool enough, set the dish on ice, or in a very cool place.

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Take the yolks of the eggs, add them to a pint of milk, sweeten and flavor with Smith & Fitzgerald's vanilla and boil some in a custard kettle, being careful to keep the eggs from curdling. When cool, pour into a glass pitcher and serve with the meringue when ready to use.

Charlotte Russe.—Whip one quart rich cream to a stiff froth, and drain well on a nice sieve. To one scant pint milk add six eggs, beaten very light; make very sweet; flavor high with Smith & Fitzgerald's vanilla. Cook over hot water till it is a thick custard Soak one full ounce Cox's gelatine in a very little water, and warm over hot water. When the custard is very cold, beat in lightly the gelatine and the whipped cream and a little Smith & Fitzgerald's almond flavoring. Line the bottom of your mould with buttered paper, the sides with sponge cake, or lady fingers, fastened together with the white of an egg. Fill with the cream, put in a cold place, or in summer, on ice. To turn out, dip the mould for a moment in hot water. In draining the whipped cream, all that drips through can be rewhipped.

Jelly and Custard.—One-half package of gelatine, soaked in water enough to cover it; when soaked, pour one pint of boiling water over it, then add one cup of white sugar, and squeeze the juice of one large lemon into it and a little Smith & Fitzgerald's essence of lemon, and set aside to stiffen.

Make a custard with a pint and a half of milk, the yolks of three eggs,

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one tablespoon of corn starch; sugar and Smith & Fitzgerald's vanilla flavoring. When the jelly is set, and just before using, cut the jelly into squares, laying them in layers, at intervals, in the bottom of the dish; then pour in some of the cold custard, another layer of jelly, and so on, until the custard is all used. Beat the whites of the eggs to a stiff froth, adding two or three teaspoonfuls of confectioner's sugar, and lay on in pieces, with jelly between. All these recipes are best when prepared in a tin set inside of another, in which there is a little water, to prevent danger of burning.

Dish of Snow, Whipped Cream.—To the whites of three eggs, beaten to a froth, add a pint of cream and four tablespoonfuls of sweet wine, with three of fine white sugar and a teaspoonful of Smith & Fitzgerald's extract of lemon or vanilla; whip to a froth, and serve in a glass dish; serve jelly or jam with it. Or lay lady fingers or sliced sponge cake in a glass dish, put spoonfuls of jelly or jam over, and heap the snow upon it.

PRESERVES, CANNED FRUITS, JELLY.

To Preserve Purple Plums.—Make a syrup of clean brown sugar, clarify it as directed in these recipes; when perfectly clear and boiling hot, pour

Many divorce cases have been traced directly to the use of poor flour in the family.

it over the plums; having picked out all unsound ones, and stems; let them remain in the syrup two days, then drain it off; make it boiling hot, skim it and pour it over again; let them remain another day or two, then put them in a preserving kettle over the fire, and simmer gently until the syrup is reduced and thick or rich; One pound of sugar for each pound of plums. Small damsons are very fine, preserved as cherries or any other ripe fruit; clarify the syrup and when boiling hot put in the plums; let them boil very gently until they are cooked and the syrup rich. Put them in pots or jars; the next day secure as directed.

Preserved Greengages in Syrup.—To every pound of fruit allow one pound of loaf sugar; one quarter pint of water. Boil the sugar and water together for about ten minutes; divide the greengages, take out the stones put the fruit into the syrup, and let it simmer gently until nearly tender. Take it off the fire, put it into a large pan; and, the next day, boil it up again for about ten minutes with the kernels' from the stones, which should be blanched. Put the fruit carefully into jars, pour over it the syrup, and, when cold, coverodown; so that the air is quite excluded. Let the sprup be well skimmed both the first and second day of boiling, otherwise it will not be clear.

To Preserve Cherries in Syrup —Four pounds of cherries, three pounds of sugar; one pint of white-currant juice. Let the cherries be as clear and

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as transparent as possible, and perfectly ripe; pick off the stalks, and remove the stones, damaging the fruit as little as you can. Make a syrup with the above proportion of sugar, mix the cherries with it, and boil them for about!fifteen minutes, carefully skimming them; turn them > gently into a pan, and let them remain until the next day; then drain the cherries on a sieve, and put the syrup and white-currant juice into the preserving pan again Boil these together until the syrup is somewhat reduced and rather thick; then put in the cherries, and let them boil for about five minutes; take them off the fire, skim the syrup, put the cherries into small pots or wide-mouthed bottles; pour the syrup over, and when quite cold, tie them down carefully, so that the air is quite excluded.

Preserved Pears.—To six pounds of pears, four pounds of sugar, two coffee cups of water, the juice of two lemons, and the rind of one, a handful of whole ginger; boil all together for twenty minutes, then put in your pears and boil till soft, say about a quarter of an hour; take them out and boil your syrup a little longer; then put back your fruit and give it a boil; bottle while hot; add a little cuchineal to give them a nice color.

To Preserve Peaches,—Peaches for preserving may be ripe but not soft; cut them in halves, take out the stones, and pare them neatly; take as

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many pounds of white sugar as of fruit, put to each pound of sugar a teacup of water; stir it until it is dissolved, set it over a moderate fire, when it is boiling hot, put in the peaches, let them boil gently until a pure, clear, uniform color; turn those at the bottom to the top carefully with a skimmer several times; do not hurry them; when they are clear, take each half up with a spoon, and spread the halves on flat dishes to become cold; when all are done, let the syrup boil until it is quite thick, pour it into a large pitcher, and let it set to cool and settle. When the peaches are cold put them carefully into jars, and pour the syrup over them, leaving any sediment which has settled at the bottom, or strain the syrup the kernels from the peach stones may be put in with the peaches while boiling. Let them remain open one night, then cover.

To Preserves Citron.—Pare the citrons and cut them into slices about an inch and a half thick, then into strips the same thickness, leaving them the full length of the fruit; take out all the seeds with a small knife, then weigh, and to each pound of citron put a pound of white sugar, make a syrup; to ten pounds put a pint of water, and simmer gently for twenty minutes; then put in the citron and boil for one hour, or until tender; before taking off the fire put in two lemons, sliced thin, seeds taken out, and two ounces of root ginger; do not let them boil long after the lemon and ginger are put in; do not stir them while boiling

Crab-Apples.—To each pound of fruit allow half a pound of sugar, and

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a pint of water to three pounds of sugar. When the syrup is boiling hot, drop in the apples. They will cook very quickly. When done; fill a jar with the fruit, and fill it up with syrup.

Pineapple.—Pare the fruit and be sure you take out all the eyes and discolored parts. Cut in slices, and cut the slices in small bits, taking out the core. Weigh the fruit, and put in a pan with half as many pounds of sugar as of fruit. Let it stand over night. In the morning put it over the fire and let it boil rapidly for a minute only, as cooking long discolors it. Put it in the jars as directed.

Black Currant Jam.—Pick the currants carefully, and take equal quantities of fruit and sugar. Pounded loaf sugar is best. Dissolve it over or mix it with the currants. Put in a very little water, or red currant juice, (boil, and skim for twenty-five minutes.

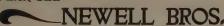
Raspberry Jam —To five or six pounds of fine red raspberries (not too ripe) add an equal quantity of the finest quality of white sugar. Mash the whole well in a preserving kettle; add about one quart of currant juice (a little less will do), and boil gently until it jellies upon a cold plate; then put into small jars; cover with brandied paper, and tie a thick white paper over them. Keep in a dark, dry and cool place.

Why not have some good old-fashioned "Johnny-cake" made from the Goshen Corn Meal.

Quince Preserve.—Pare, core, and quarter your fruit, then weigh it, and allow an equal quantity of white sugar. Take the peelings and cores, and put in a preserving kettle; cover them with water, and boil for half an hour; then strain through a hair sieve, and put the juice back into the kettle, and boil the quinces in it, a little at a time, until they are tender; lift out, as they are done, with a drainer, and lay on a dish; if the liquid seems scarce add more water. When all are done, throw in the sugar, and allow it to boil ten minutes before putting in the quinces; let them boil until they change color, say one hour and a quarter, on a slow fire; while they are boiling, occasionally slip a silver spoon under them, to see that they do not burn, but on no account stir them. Have two fresh lemons, cut in thin slices, and when the fruit is being put in jars, lay a slice or two in each.

Red Currant Jelly.—Red currents; to every pint of juice allow three quarters pound of loaf sugar. Have the fruit gathered in fine weather; pick it from the stalks, put it into a jar, and place this jar in a saucepan of boiling water over the fire, and let it simmer gently until the juice is well drawn from the currants; then strain them through a jelly bag of fine cloth, and, if the jelly is wanted very clear, do not squeeze them too much, as the skin and pulp from the fruit will be pressed through with the juice, and so make the jelly muddy. Measure the juice, and to each pint allow of three-quarters pound of loaf sugar; put these into a preserving pan, set it over the fire, and keep stirring the jelly until it is done, carefully remove

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ing every particle of scum as it rises, using a wooden or silver spoon for the purpose, as metal or iron ones would spoil the color of the jelly. When it has boiled from twenty minutes to a half hour, put a little of the jelly on a plate, and if firm when cool, it is done. Take it off the fire, pour it into small gallipots, cover each of the pots with an oiled paper, and then with a piece of tissue paper, brushed over on both sides with the white of an egg. A jam may be made with the currants, if they are not squeezed too dry, by adding a few fresh raspberries, and boiling all together, with sufficient sugar to sweeten it nicely.

Apple Jelly.—Apples, water; to every pint of syrup allow three-quarters of a pound of loaf sugar. Pare and cut the apples into pieces, remove the cores, and put them in a preserving pan, with sufficient cold water to cover them. Let them boil for an hour; then drain the syrup from them through a hair sieve, or jelly bag, and measure the juice; to every pint allow three-quarters of a pound of loaf sugar, and boil these together for three-quarters of an hour, removing every particle of scum as it rises, and keeping the jelly well stirred, that it may not burn. A little lemon-rind may be boiled with the apples, and a small quantity of strained lemon, juice may be put in the jelly before it is done, when the flavor is liked.

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This jelly may be ornamented with greengages, or any other preserved fruit, and will turn out very prettily for dessert It should be stored away in small pots.

Crab Apple Jelly.—Wash the fruit clean, put in a kettle, cover with water, and boil until thoroughly cooked. Then pour it into a sieve, and let it drain. Do not press it through. For each pint of this liquor allow one pound of sugar. Boil from twenty minutes to half an hour.

Other Jellies —Jellies can be made from quinces, peaches and apples, by following the directions for crab-apple jelly.

Wine Jelly.—One box of Cox's gelatine, dissolved in one pint of cold water, one pint of wine, one quart boiling water, one quart of granulated sugar, and three lemons

Orange Marmalade.—Allow pound for pound. Pare half the oranges, and cut the rind into shreds. Boil in three waters until tender, and set aside. Grate the rind of the remaining oranges; take off, and throw away every bit of the thick white inner skin; quarter all the oranges, and take out the seeds. Chop, or cut them into small pieces; drain all the juice that will come away, without pressing them, over the sugar; heat this, stirring until the sugar is dissolved, adding a very little water, unless the oranges are very juicy. Boil and skim five or six minutes; put in the boiled shreds and cook ten minutes; then the chopped fruit and grated peel, and boil

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twenty minutes longer. When cold, put into small jars, tied up with bladder, or with paper, next the fruit, cloths dipped in wax over all.

Lemon Marmalade —Is made as you would prepare orange—allowing a pound and a quarter of sugar to a pound of the fruit, and using but half the grated peel.

Quince Marmalade.—Gather the fruit when fully ripe; pare, quarter and core it; boil the skins with as many teacupfuls of water as you have pounds of quinces; when they are soft, mash them, and strain the water from them, and put it to the quinces; boil them until they are soft enough to mash them fine; rub them through a sieve; put to the pulp as many pounds of sugar; stir them together, and set them over a gentle fire until it will fall from a spoon, like jelly, or try some in a spucer. If it jellies when cold, it is enough.

Peach Marmalade.—Peel ripe peaches, stone them, and cut them small; weigh three-quarters of a pound of sugar for each pound of cut fruit, and

Peach Marmalade.—Peel ripe peaches, stone them, and cut them small; weigh three-quarters of a pound of sugar for each pound of cut fruit, and a teacup of water for each pound of sugar; set, it over the fire; when it boils, skim it clear, then put in the peaches, let them boil quite fast; mash them fine, and let them boil until the whole is a jellied mass, and thick, then put it in small jars or tumblers; when cold, secure it, as direct-

The flour made by the Goshen Milling Co. goes all over the world.

ed for jellies. Half a pound of sugar for a pound of fruit, will make nice marmalade.

Peach Butter — Take pound for pound of peaches and sugar; cook peaches alone until they become soft, then put in one-half the sugar, and stir for one half hour; then the remainder of sugar, and stir an hour and a half. Season with cloves and cinnamon.

Canned Strawberries.—After the berries are pulled, let as many as can be put carefully in the preserve kettle at once be placed on a platter. To each pound of fruit add three-fourths of a pound of sugar; let them stand two or three hours, till the juice is drawn from them, pour it in the kettle and let it come to a boil, and remove the seum which rises; then put in the berries very carefully. As soon as they come thoroughly to a boil put them in warm jars, and seal while boiling hot. Be sure the cans are airtight.

Canned Peaches — Select some fine, free-stone peaches; pare, cut in two and stone them. Immerse in cold water, taking care not to break the fruit. See that the peaches are not over ripe. Place in the kettle, scattering sugar between the layers—the sugar should be in the proportion of a full tablespoonful to a quart of fruit. To prevent burning put a little water in the kettle. Heat slowly to a boil, then boil for three or four minutes. Can and seal the fruit.

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Canned Pears.—Prepare and can precisely like peaches in preceding recipe, except that they require longer cooking. When done they are easily pierced with a silver fork.

Canned Plums.—To every pound of fruit allow three-quarters of a pound of sugar; for the thin syrup, a quarter of a pound of sugar to each pint of water. Select fine fruit, and prick with a needle to prevent bursting. Simmer gently in a syrup made with the above proportion of sugar and water. Let them boil not longer than five minutes. Put the plums in a jar, pour in the hot syrup, and seal. Greengages are also delicious done in this manner.

Canned Currants.—Look them over carefully, stem and weigh them, allowing a pound of sugar to every one of fruit; put them in a kettle, cover, and leave them to heat slowly and stew gently for twenty or thirty minutes; then add the sugar, and shake the kettle occasionally to make it mix with the fruit; do not allow it to boil, but keep as hot as possible until the sugar is dissolved, then pour it in cans and secure the covers at once.

White currants are beautiful preserved in this way.

Canned Pineapple.—For six pounds of fruit when cut and ready to can make syrup with two and a half pounds of sugar and nearly three pints of

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water; boil syrup five minutes and skim or strain if necessary; then add the fruit, and let it boil up; have cans hot; fill and shut up as soon as possible. Use the best white sugar. As the cans cool, keep tightening them up.

To Can Quinces.—Cut the quinces into thin slices like apples for pies.

To one quart jarful of quinces take a coffee-saucer and a half of sugar and a coffee-cup of water; put the sugar and water on the fire, and when boiling put in the quinces; have ready the jars with their fastenings, stand the jars in a pan of boiling water on the stove, and when the quince is clear and tender put rapidly into the jars, fruit and syrup together. The jars must be filled so that the syrup overflows, and fastened up tight as quickly as possible.

Canning Tomatoes.—Scald your tomatoes, remove the skins, cut in small of pieces, put in a porcelain kettle, salt to taste, and boil fifteen minutes; phave tin cans filled with hot water; pour the water out and fill with tomatoes; solder tops on immediately with shellac and rosin melted together.

Canned Corn.—Dissolve an ounce tartaric acid in half teacup water, and take one tablespoon to two quarts of sweet corn; cook, and while boiling hot, fill the cans, which should be tin. When used turn into a colander, rinse with cold water, add a little soda and sugar while cooking, and season with butter, pepper and salt.

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ICES, ICE-CREAM, CANDY

Strawberry or Raspberry Ice.—One quart of berries. Extract the juice only;

half pint of water.

Orange and Lemon Ices.—The rind of three oranges grated and steeped a few moments in a little more than a pint of water; strain one pint of this on a pound of sugar, and then add one pint of orange or lemon juice; pour in the freezer, and when half frozen add the whites of four eggs beaten to a stiff froth.

Ice-Cream —One quart of new milk, two eggs, two tablespoons of cornstarch; heat the milk in a dish set in hot water, then stir in the corn-starch mixed smooth in a little of the milk; let it boil for one or two minutes, then remove from stove and cool, and stir in the egg and a half pound of sugar. If to be extra nice, add a pint of rich cream, and one-fourth pound of sugar, strain the mixture, and when cool add the Smith & Fitzgerald's vanilla flavoring, and freeze as follows: Prepare freezer in the usual manner, turn the crank one hundred times, then pour upon the ice and salt a quart of boiling water from the tea-kettle. Fill up again with ice and

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salt, turn the crank fifty times one way and twenty-five the other (which serves to scrape the cream from sides of freezer); by this time it will turn very hard, indicating that the cream is frozen sufficiently.

Vanilla or Lemon Ice-Cream — Take two drams of Smith & Fitzgerald's vanilla or lemon-peel, one quart of milk, half a pound of sugar, one pint of cream, and the yolks of three eggs; beat the yolks well, and stir them with the milk, then add the other ingredients; set it over a moderate fire, and stir it constantly with a silver spoon until it is boiling hot, then take out the

peel and, when cold, freeze it.

Strawberry Ice-Cream.—Sprinkle strawberries with sugar, wash well and rub through a sieve; to a pint of the juice add half a pint of good cream; make it very sweet; freeze, and when beginning to set, stir lightly one pint of cream whipped, and lastly a handful of whole strawberries, sweetened. It may then be put in a mould and imbedded in ice, or kept in the freezer; or mash with a potato-pounder in an earthen bowl one quart of strawberries with one pound of sugar, rub it through a colander, add one quart of sweet cream and freeze. Or, if not in the strawberry season, use the French bottled strawberries (or any canned ones), mix juice with half a pint of cream, sweeten and freeze; when partially set add whipped cream and strawberries.

Chocolate Ice-Cream.—Take six ounces of chocolate, a pint of cream two teaspoons Smith & Fitzgerald's vanilla, half a pint of new milk, and

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half a pint of sugar. Rub the chocolate down into the milk and mix thoroughly, adding the cream and sugar. The milk should be heated almost to boiling. Heat until it thickens, stirring constantly. Strain and set aside to cool, afterwards reeze.

Pineapple Ice-Cream.—Three pints of cream, two large ripe pineapples, two pounds powdered sugar; slice the pineapples thin, scatter the sugar between the slices, cover and let the fruit stand three hours, cut or chop it up in the syrup and strain through a hair sieze or double bag of coarse lace; beat gradually into the cream, and freeze as rapidly as possible; reserve a few pieces of pineapple unsugared, cut into square bits, and stir through cream when half frozen, first a pint of well-whipped cream, and then the fruit. Peach ice-cream may be made in the same way.

Italian Cream.—Put one ounce of soaked isinglass, six ounces of loaf-sugar, one teaspoonful Smith & Fitzgerald's vanilla, and one pint of milk into a saucepan; boil slowly; and stir all the time until the isinglass is dissolved; strain the mixture, and when a little cool mix it with a pint of cream. Beat thoroughly until it thickens. Pour into a large or individual moulds, and put in ice-box until wanted.

To Make Barley-Sugar.—To every pound of sugar allow one-half pint of Put flesh on your ribs by using bread made from the Fancy Patent

"Gerbelle." through cream when half frozen, first a pint of well-whipped cream, and

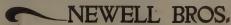
Italian Cream.—Put one ounce of soaked isinglass, six ounces of loafsugar, one teaspoonful Smith & Fitzgerald's vanilla, and one pint of milk solved; strain the mixture, and when a little cool mix it with a pint of cream. Beat thoroughly until it thickens, Pour into a large or individual

"Gerbelle."

water, one-half the white of an egg. Put the sugar into a well-tinued O saucepan, with the water, and when the former is dissolved, set it over a moderate fire, adding the well-beaten egg before the mixture gets warm, and stir it well together. When it boils, remove the scum as it rises, and keep it boiling until no more appears, and the syrup looks perfectly clear; then strain it through a fine sieve or muslin bag, and put it back into the saucepan. Boil it again like caramel, until it is brittle when a little is dropped in a basin of cold water; it is then sufficiently boiled. Add a little lemon juice and a few drops of the Smith & Fitzgerald's essence of lemon, and let it stand for a minute or two. Have ready a marble slab or a large dish rubbed over with salad oil, pour the sugar on it, and cut it into strips with a pair of scissors; these strips should then be twisted, and U the barley-sugar stored away in a very dry place. It may be formed into lozenges or drops, by dropping the sugar into a very small quantity at a time on to the oiled slab or dish.

To Make Everton Toffee. - One pound of powdered loaf-sugar, one teacupful of water, one-quarter pound of butter, six drops of Smith & Fitzqerald's essence of lemon. Put the water and sugar into a brass pan, and beat the butter to a cream. When the sugar is dissolved, add the butter, and keep stirring the mixture over the fire until it sets when a little is poured on to a buttered dish; and just before the toffee is done add the essence of lemon Butter a dish or tin, pour on it the mixture, and when

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cool it will easily separate from the dish. Butter-scotch, an excellent thing for coughs, is made with brown, instead of white sugar, omitting the water, and flavored with one-half ounce of enger. It is made in the same manner as toffee,

Cocoanut Drops.—To one grated cocoanut add half its weight of sugar, and the white of one egg cut to a stiff froth; flavor with Smith & Fitzgerald's vanilla; mix thoroughly and drop on buttered white paper or tin sheets. Bake fifteen minutes.

Molasses Candy.—One cup of molasses, two cups of sugar, one tablespoon vinegar, a little butter and Smith & Fitzgerald's vanilla; boil ten minutes, then cool it enough to pull.

Chocolate Caramels.—Two cups of brown sugar; one cup of molasses, and teaspoon Smith & Fitzgerald's vanilla, one cup chocolate grated fine, one cup of boiled milk, one teaspoon of flour; butter the size of a large English walnut; let it boil slowly and pour on flat tins to cool; mark off while warm.

Lemon Candy.—Put into a kettle three and one-half pounds of sugar, one and one-half pints of water, and one teaspoon of cream tartar. Let it boil until it becomes brittle when dropped in cold water; when sufficiently

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done take off the fire and pour in a shallow dish, which has been greased with a little butter. When this has cooled so it can be handled, add a teaspe on of tartaric acid and the same quantity of extract of lemon, and work them into the mass. The acid must be fine and free from lumps. Work this in until evenly distributed, and no more, as it will tend to destroy the transparency of the candy. This method may be used for preparing all other candies; as pineapple, etc., using Smith & Fitzgerald's flavors.

DRINKS.

To Make Green Tea.—Have ready a kettle of water boiling fast, pour some into the teapot, let it remain for a few minutes; then throw it out; measure a teaspoonful of tea for each two persons, put it in the pot, pour on it about a gill of boiling water, cover it close for five minutes, then fill it up; have a covered pitcher of boiling water with it; when two cups are poured from it fill it up; you will thus keep the strength good and equal, If the company is large, it is best to have some of the tea drawn in the covered pitcher, and replenish the teapot or urn when it is exhausted

Iced Tea.—Prepare tea in the morning, making it stronger and sweeter than usual; strain and pour into a clean stone jug or glass bottle, and set aside in the ice-chest until ready to use, Drink from goblets without cream. Serve ice broken in small pieces on a platter nicely garnished with well-washed grape-leaves. Iced tea may be prepared from either green or

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black alone, but it is considered an improvement to mix the two. Tea made like that for iced tea (or that left in the teapot after a meal), with sugar to taste, a slice or two of lemon, a little of the juise, and some pieces of cracked ice, makes a delightful drink. Serve in glasses.

To Make Coffee.—Take a good-sized cupful of ground coffee, and pour into a quart of boiling water, with the white of an egg and the crushed shell. Stir well together, adding a half cupful of cold water to clear. Put into the coffee-boiler, and boil for about a quarter of an hour; after standing for a little to settle pour into your coffee-pot, which should be well-scalded, and send to the table. The coffee should be stirred as it hoils. To make coffee au lait, take a pint each of hot made coffee and boiling milk; strain through thin muslin into coffee-pot, to get rid of the grounds, and serve hot.

Chocolate.—Take six tablespoonfuls scraped chocolate, or three of chocolate and three of cocoa, dissolve in a quart of boiling water, boil hard fifteen minutec, add one quart of rich milk, let scald and serve hot. this is enough for six persons. Cocoa can also be made after this reciepe. Some boil either cocoa or chocolate only one minuto and then serve, while others make it the day before using boiling it for one hour, and when cool

The rosy cheeks and bright eyes of the Goshen girls are due to the use of "Gerbelle" flour.

skimming off the oil, and when wanted for use, heat it to the boiling point and add the milk. In this way it is equally good and much more wholesome. Cocoa is from the seed of the fruit of a small tropical tree. There are several forms in which it is sold; the most nutritious and convenient being chocolate, the next cocoa, then cocoa nibs, and last cocoa shells. The ground bean is simply cocoa; ground fine and mixed with sugar it is chocolate; the beans broken into bits are "nibs." The shells are the shells of the bean, usually removed before grinding. The beans are roasted like coffee, and ground between hot rollers.

Lemon Syrup.—Take the juice of twelve lemons, grate the rind of six in it, let it stand over night, then take six pounds of white sugar; and make a thick syrup. When it is quite eool, strain the juice into it, and squeeze as much oil from grated rind as will suit the taste.

Strawberry Syrup — Take fine ripe strawberries, crush them in a cloth, and press the juice from them; to each pint of it put in a pint of simple of syrup, boil gently for an hour, then let it become cold, and bottle it. cork and seal it. When served, reduce it to taste with water; set it on ice, and serve in small tumblers half filled

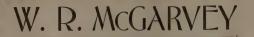
Raspberry Syrup.—Make as directed for strawberry.

Strawberry Sherbet.—Take fourteen ounces of picked strawberries, crush them in a mortar, then add to them a quart of water; pour this into a

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basin, with a lemon sliced, and a teaspoonful of orange-flower water; let it remain for to or three hours. Put eighteen ounces of sugar into another basin, cover it with a cloth, through which pour the strawberry juice; after as much has run through as will; gather up the cloth, and squeeze, out as much juice as possible from it; when the sugar is all dissolved, strain it again; set the vessel containing it on ice, until ready to serve.

Lemonade.—Take half a pound of loaf sugar and reduce it to a syrup with one pint of water, add the rind of five lemons and let stand an hour, remove the rinds and add the strained juice of the lemons; add one bottle of "Apollinaris" water. and a block of ice in the centre of bowl. Peel oue lemon and cut it up into thin slices, divide each slice in two, and put in lemnoade. Claret or fine cordials may be added if desired. Serve with a piece of lemon in each glass.

Egg Nogg.—Whip the whites and yolks of six eggs into a stiff cream, adding a half cupful of sugar. Pour into a quart of rich milk, adding a half pint of good brandy, and a little flavoring of nutmeg. Stir up and thoroughly mix the ingredients, and add the whites of three additional eggs well whipped.

Fine Milk Punch.—Pare off the yellow rind of four large lemons, and steep it for twenty-four hours in a quart of brandy or rum. Then mix with it the juice of the lemons, a pound and a half of loaf-sugar; two grated nutmegs, and a quart of water. Add a quart of rich udskimmed milk, made boiling hot, and strain the whole through a jelly-bag You may either use it as soon as it is cold, or make a larger quantity (in the above proportions) and bottle it. It will keep several months

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Claret Cup.—One quart bottle of claret, one bottle of soda water, one lemon cut very thin, four tablespoons of powdered sugar, quarter of a teaspoon of grated nutmeg, one liquor glass of brandy, ene wineglass of sherry wine. Half an hour before it is to be used, put in a large piece of ice, so that it may get perfectly cold.

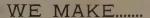
Roman Punch.—Grate the yellow rinds of four lemons and two oranges upon two pounds of loaf-sugar. Squeeze on the juice of the lemons and oranges; cover it, and let it stand till next day. Then strain it through a sieve, add a bottle of champagne, and the whites of eight eggs beaten to froth. You may freeze it or not.

froth. You may freeze it or not.

Cream Nectar.—Dissolve two pounds of crushed sugar, in three quarts of water, boil down to two quarts; drop in the white of an egg while boiling; then strain and put in the tartaric acid; when cold drop in the lemon to your taste; then bottle and cork. Shake two or three times a day.

Red Currant Cordial.—To two quarts of red currants put one quart of whiskey; let it stand twenty-four hours, then bruise and strain through a flannel bag. To every two quarts of this liquor, add one pound of loaf-sugar, add quarter of a pound of ginger well bruised and boiled, let the whole stand to settle, then strain or filter; bottle and cork, seal the corks tightly. It is an improvement to have half red raspberry juice if the flavor tightly. It is an improvement to have half red raspberry juice if the flavor is liked. The above is fit for use in a month.

Elderberry Syrup - Take elderberries perfectly ripe, wash and strain them, put a pint of molasses to a pint of the juice, boil it twenty minutes, stirring it constantly, when cold add to each quart a pint of French brandy bottle and cork it tight. It is an excellent remedy for a cough.





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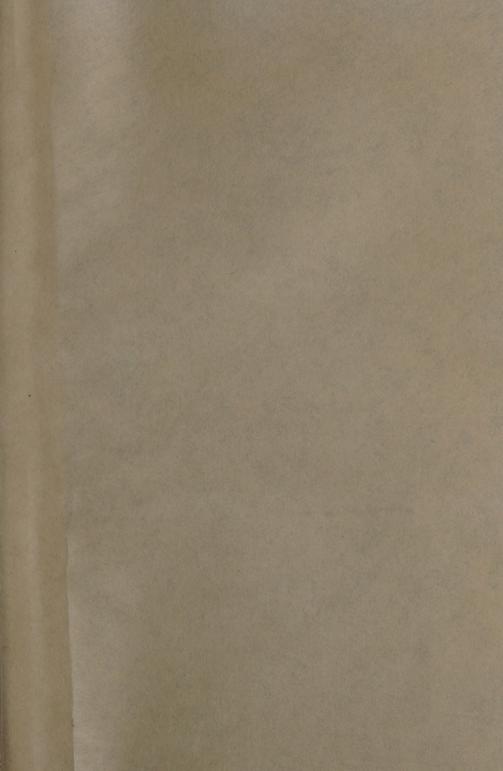
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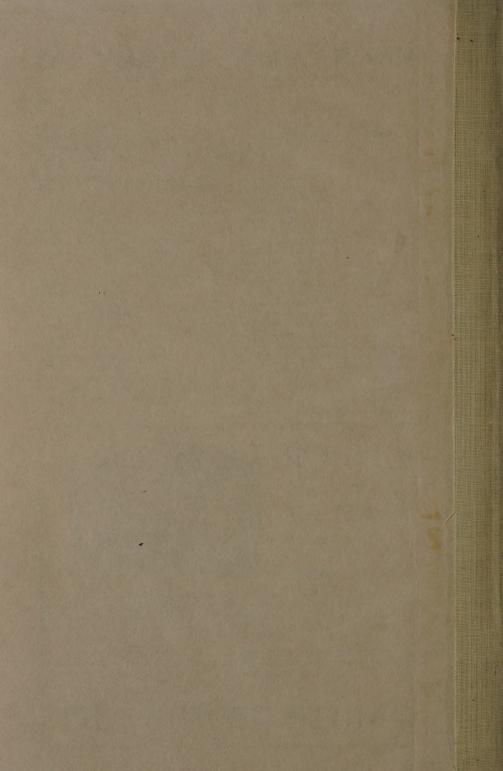
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